

THE NATIONAL

DECEMBER 24, 1955

Provisioner

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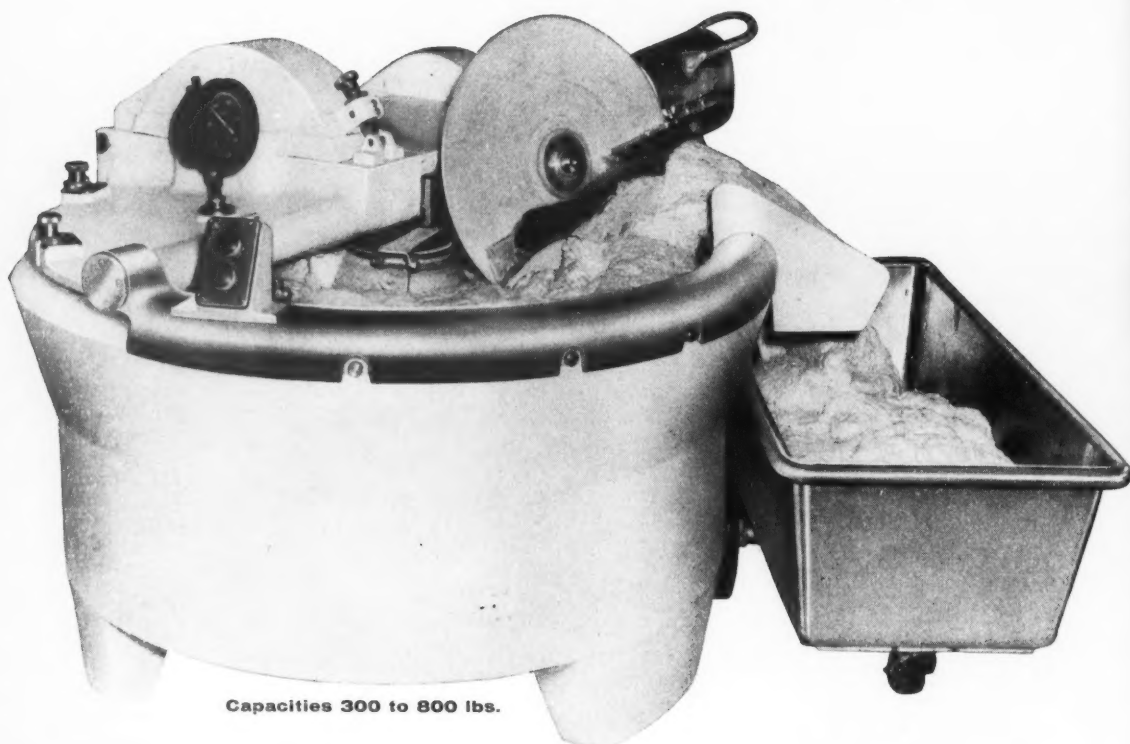
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THE NATIONAL
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VOLUME 133 DECEMBER 24, 1955 NUMBER 26

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News and Views

THE NATIONAL

PROVISIONER

VOLUME 133 No. 25

DECEMBER 24, 1955

A New, Brighter Day

Although many packers are already well into their new year, the calendar beginning of 1956 is an appropriate time to take a look at the future.

After invoking all the "hedges" commonly used by economists and other business forecasters, we are still willing to say that the industry outlook for 1956 appears to be excellent.

Perhaps the most encouraging factor is that the industry can expect sustained, heavy volume for the next 12 months, offering opportunity for the most economic use of its plants, other capital and labor. Meat may not always be easy to sell, but it's better to have plenty to process and to offer than to suffer from short or sporadic supplies.

In selling their products, moreover, packers will not be going to a market that is glutted with surpluses, but one in which the cupboard is surprisingly bare and in which consumer appetites have been so whetted that they are eager to eat more and more.

Not only are most Americans willing to eat more meat, but their pockets "jingle, jangle, jingle" with the wherewithal to purchase it. Barring an international upheaval of some kind, we believe the people of the U. S. will continue to be prosperous customers of the livestock and meat industry in 1956—come Republicans, Democrats or what have you?

We expect meat packing to evolve farther during 1956 away from a bulk industry toward a business providing consumers with finished and semi-finished food products.

And we hope (along with a good many thousand patient packer stockholders) that 1956 earnings will be more nearly in proper proportion to the industry's investment and to the services which it performs for the people of the United States.

Hog Slaughter and Pork processing volume will continue heavy throughout 1956, it was indicated this weekend by the USDA report estimating the 1955 fall pig crop at 37,900,000 head, up 12 per cent from 1954, and the 1956 spring crop at a possible 56,000,000 head, or only 2 per cent smaller than in 1955. The total 1955 pig crop was estimated at 95,300,000 head, or 10 per cent above 1954. (See page 29 for details.)

The Secretary of Agriculture has the right to reverse an administrative policy in effect for some 20 years and require the registration of packer buyers as dealers under the Packers and Stockyards Act, the U. S. Court of Appeals for the Seventh Circuit, Chicago, has ruled. The court refused to enjoin enforcement of Section 201.10(c) of the revised regulations promulgated by the Secretary July 19, 1954, requiring packer buyers at posted stockyards to register as dealers. They have so registered "under protest" since September of last year. The opinion was handed down December 13, 1955, in the case of G. J. Amshoff, et al., v. U. S. and the Secretary of Agriculture.

Petitioners were a group of packers at the Chicago Union Stockyards and individuals employed by them in the purchase of livestock. In attacking the validity of the 1954 registration requirement, they contended that packer buyers are not "dealers" within the meaning of Section 201(d) of the P&S act and, if so construed, that section "would illogically require the maintenance of daily records of livestock purchases and sales by about 1,800 packer buyers."

Relying principally on the legislative history of the P&S act, the court held that packer buyers are dealers within the meaning of Section 201(d) and that Section 201.10(c) of the revised regulations merely spells out the original intent of Congress. "If the consequences of the act are illogical, unreasonable or undesirable, in the opinion of Congress, it, and only it, can make a change," the court stated.

Considerable Improvement in earnings of Armour and Company, Chicago, for the 1955 fiscal year was reported this week by F. W. Specht, president and chairman of the board. Net income for the year amounted to \$10,108,000, equal to \$2.49 per share on the common stock. This compares with earnings of \$1,557,000 in 1954. On the basis of the 1955 earnings, and on the basis of the provisions of the indenture under which the 5 per cent cumulative income subordinated debentures were issued as of November 1, 1954, the 95c per \$100 principal amount of accrued interest at November 1, 1955, on these debentures will be paid May 1, 1956. In addition, the 1956 interest on these debentures, \$2.50 on May 1 and \$2.50 on November 1, will be paid in 1956. Armour's detailed annual report for the 1955 fiscal year will be issued about January 6, Specht said.

Net Earnings of Hygrade Food Products Corp., Detroit, rose to \$2,305,791 during the fiscal year ended October 29, compared with \$1,040,363.32 in the preceding year, Hugo Slotkin, president, disclosed this week in the company's annual report. Net sales increased to \$334,324,118 in the 1955 year from \$324,194,897.58 in 1954. During the past year, Hygrade purchased meat processing plants in Chicago, Los Angeles and Pontiac, Mich., and leased a processing plant in Tampa, a beef slaughtering plant at Hialeah, Fla., and a frozen food specialty plant in Chicago. Hygrade plans to place more emphasis on frozen foods and will use the latter plant as a research center as well as for production, Slotkin said. The company also disposed of two unprofitable packing plants at Detroit and Buffalo.



Method Innovations Go Hand-in-Hand With Expansion at Rothschild Plant

PRINCIPLES of promoting congenial employe relations, an alert perception of market opportunities and a program of continual expansion have been important factors in the development of B. Rothschild & Company of Omaha to its present size.

Constantly expanding and remodeling since 1943, the firm more than doubled its plant size in 1947, during 1948 built a new and larger killing floor and in 1955 completed a new

30 x 64 ft. two-story beef cooler and hide cellar, a dry storage room and other additions. Future plans call for a new offal freezer and an increase in rendering capacity.

Location of the main buildings on a hill near the Omaha stockyards has not been considered a detriment but has given the firm an opportunity to obtain certain construction advantages. The plant is built on three levels and shipping is done from both the basement and first floor. In the

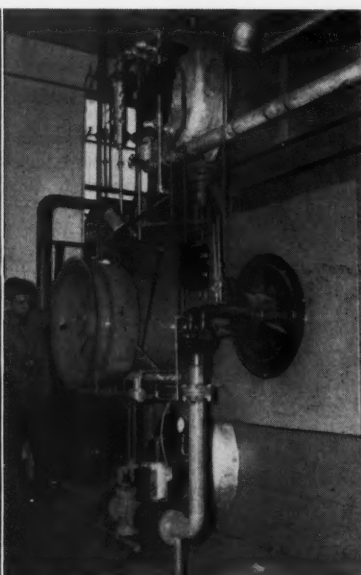
basement are the inedible rendering department, hide cellar, laundry, boiler and refrigeration machinery.

On the first floor are the killing floor, coolers, offal department, dry storage and superintendent's office. Back of the plant, at a level slightly lower than the killing floor, cattle holding pens are constructed as part of the main building. The top floor, accessible by a stairway from the main entrance, is divided into the main offices, meat inspection offices

CATTLE in holding pens are sprayed with water before being driven into the plant. Note reinforcing cross member on gates.



FORCED DRAFT FAN on new gas-fired boiler being inspected by engineer. Steam generation plant is fully automatic.



LOWERING DEVICE controlling the downward travel of the beef carcasses at the shipping dock is of all-welded construction.



and the employee welfare facilities.

The new beef cooler and hide cellar addition was planned by the architectural firm of Willis Regier, Omaha, and has several innovations that may be significant in packing plant design. An old problem of cooler floors cracking or otherwise disintegrating, and permitting water to drip on product at a lower level, has been eliminated by an advanced method of moistureproofing. Possibility of plaster or cork falling from the ceiling at a later date has been precluded by a distinctive kind of overhead construction.

The cooler floor, while costly, is believed to embody the most enduring and positive method of waterproofing yet devised. Capitalizing on more than ten years of experience in various plants with the effective single membrane method, the plans specified both a two-ply and three-ply seal. Construction consisted of first applying over a reinforced 5½-in. concrete slab two overlapping layers of well pitched-in 15-lb. felt roofing paper. Then, after two 2-in. layers of sealed cork were laid over the first membrane, another membrane was laid, this time made up of three overlapping layers of felt paper, also well pitched. A 4-in. slab of dense concrete was poured over the second membrane and rough finished to provide a non-slip surface. The floor was sloped ¼ in. to the foot for good drainage into deep seal sanitary traps.

Ceiling of the cooler is of smooth metal and consists of No. 18 gauge interlocking pans fastened together with standing seams. Support of the pans is by 7-in. I-beams spaced 48 in. apart and laid over 12-in. I-beam cross members. On top of the pans are three 2-in. layers of cork topped by roofing specified to conform to 20-year bond Barrett type AA pitch and gravel construction. Roof drains are raised 2 in. above the surface to hold water on the roof as an aid in summer cooling.

Walls contain two layers of 2-in. cork and are surfaced to rail height with 5 in. x 12 in. light colored glazed tile. Above the rails the walls are finished with ½ in. of Portland cement plaster, steel troweled.

Rail brackets are welded to 8-in. I-beam cross members supported on 12-in. I-beam headers. Rails are arranged to provide a minimum 2 ft. of space from walls, machinery and other fixed parts of the building. Carcasses are weighed at the shipping doors on an open face track scale and then are lowered at a controlled speed by an effective trolley braking device.

Interior cooler doors are of the



TOP: One back saw serves two beds. The divided saw carrying rail runs at right angles to the beef rails. Carrier has five trolleys. CENTER: At full hoist position trolleys are dropped onto rails and freed of gambrel by semi-automatic action. Note Y's that guide trolleys onto rails. BOTTOM: Part of a new beef cooler; note sterilizing lamps.

double swinging vestibule type backed up by 5 ft. wide solid doors which are closed following operations. Two shipping doors, made to open by sliding along the wall, are mounted on level rails for easy movement. An efficient refrigeration seal between trailer bodies and the out-

side of the shipping doors is obtained by an 8 in. x 12 in. foam rubber bumper fastened around the openings. The foam rubber is attached to a wooden frame securely anchored to the masonry and is protected against wear by a cover of heavy duty canvas.

Refrigeration in the new cooler is

furnished by a single 40-ton floor unit having air inlets and outlets on each side. Temperature regulation is by thermally operated liquid refrigerant and gas suction valves modulated by an Airguide humidity control.

The new hide cellar under the beef cooler is not insulated. Floors are of 5½ in. concrete waterproofed underneath.

Cattle coming into the plant are accumulated in covered enclosures where they are sprayed with cold water before being moved up a short incline to the knocking pen. More sprays, which are located in the chute just before the knocking pen, are considered to slow down and quiet the animals while also making the hides easier to remove. Good footing in the runways is provided by 12 in. squares deeply scored into the concrete floor and a surface rough finished with a wooden trowel.

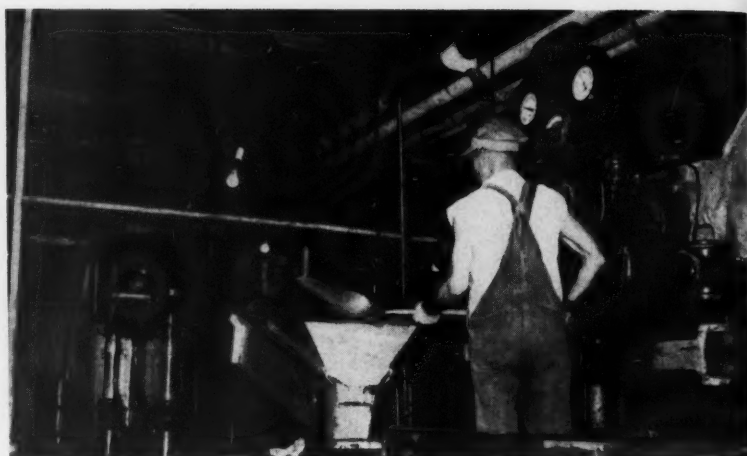
Electric prods, powered by alternating current stepped down from 110 volts, are used to hurry the animals into the plant. The prods are constructed of ¾ in. copper rods 40 in. long with insulated handles. They are activated by a flexible wire extending from the prod to an overhead sliding trolley which moves the entire length of the runway along a stretched length of base No. 8 copper wire. Power to the prods is controlled by the resistance of two 25-watt lamps connected in series.

The 50 ft. x 75 ft. killing area is brick floored with walls of glazed tile and large factory style windows along one wall. Thirteen employees working on a two-bed line, dress out 26 to 30 carcasses an hour. While gang time is 23 beef an hour, more are often processed to shorten the work day and to obtain eight hours pay for the agreed upon average volume.

Killing floor operations follow each other in logical sequence with little waste of time or effort. Two men hoist, bleed, and head. Two other employees lower the beef to the pritch plate where they are joined by two fellow workers to split, break legs and skin. Then the carcasses are landed over to the half hoist position to have the hides dropped, chucks split and viscera removed.

Pecks go into cans to be sent to an independent rendering concern. Soft viscera remain and are delivered to an adjoining cooker loading room.

At the back sawing operation a single Best & Donovan saw serves both dressing lines by means of an overhead conveyor which runs on a rail placed at right angles to and under the beef rails. In order not to



BELT CONVEYOR carries rendered material from farthest drain pan.

interfere with the passing of the carcasses, the lower rail is split into sections with openings under the main tracks. Full support is given to the saw carrier at all points along the divided rail by calculated irregular spacing of five supporting trolleys. Further flexibility of the saw, together with its balancing counterweight, is



B. ROTHSCHILD

provided by a suspending cable passing over two 12-in. pulleys which pivot close to the underside of the carrier.

Raising the carcasses to the full hoist position, with the hind legs spread by two widely spaced parallel rails, is made easy and safe by semi-automatic action. The gambrel bar, trolleys and carcass are raised to a height just above the rails from where the trolleys are lowered through ingenious track Y's to fit accurately and positively on the rails. At the same time the gambrel bar is knocked free by a self-acting weighted arm.

After splitting, the sides are pushed along to pass through three-way switches onto a single track leading to the washing and shrouding operations.

In washing the sides, Rothschild obtains a hard brushing action by feeding the water through a ½-in. x ¾-in. slot sawed in the end of a closed nipple. Water supplied at 160 psi. and 150° F. fans out into a solid sheet rather than being broken up into the usual coarse spray. The slotted ½-in. x 4-in. pipe nipple is fitted at a 45° angle into a standard quick acting valve.

Following washing, one man shrouds while another weighs, pushes into the cooler and rolls. The special rolling operation tightens the shrouds, smooths out gouges or loose pockets and eliminates valleys. The operation is done just inside the cooler door and consists of running a 2 in. diameter x 10 in. wooden roller firmly over the sides. Appearance and use of the roller is somewhat like that of an oversized paint applicator of the kind made for finishing flat surfaces.

Rendering in three cookers produces a high grade of inedible tallow. Using steam at 70 psi., bones are broken down in 1½ hours while a complete cook requires 3½ hours.

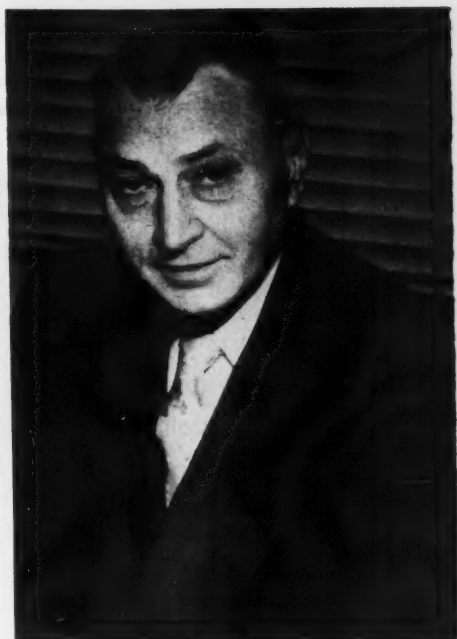
Labor is saved by moving cracklings from the farthest cooker drain pan by means of an inclined belt conveyor which feeds into one of the two hydraulic presses. Meat scraps are scooped from the pan into the conveyor which runs only when needed. Use of this loader does not interfere with shoveling directly into the presses from the nearer drain pans. After considerable experimentation with various packings for the hydraulic presses, Rav Faust, maintenance engineer, says that Garlock ¼ in. cup leathers used with a jute filler far outlast other types.

Venting of the cookers is through atmospheric condensers using water previously utilized for cooling engine room equipment. Meat scraps are ground in a hammer mill and sacked in 100-lb. burlap bags. Grease is settled in open basins and stored in two 90,000-lb. holding tanks laid parallel on the ground close to the outside of the building.

Steam is made in a recently installed 150-hp. water tube boiler op-

[Continued on page 25]

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Mr. Wolcott is active in the American Society of Refrigerating Engineers and has served as Chairman of the Chicago Section. He is a member of the Committee on Refrigeration for the American Meat Institute. His wide experience is now available to the entire meat packing industry.

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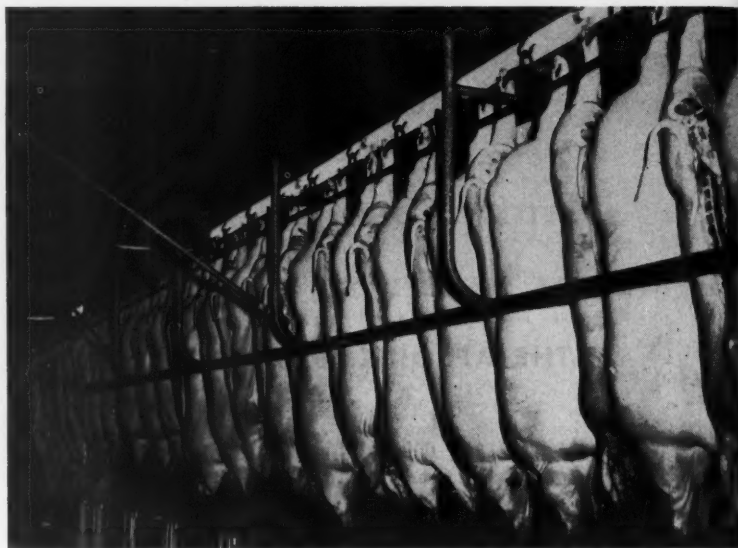
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Rath Livestock Yield Full Value

Iowa firm's farm-to-dressing-floor conservation program pays out in dollars to the packer and producers through reduction in condemnations and losses from bruising.



EFFECTIVENESS OF PROPER livestock handling is shown by bruise-free carcasses which have maximum yield. Rail of top quality hogs is achieved by Rath purchasing and handling.

IF there is any doubt that a livestock conservation program pays off at a packing plant, doubt vanishes after five minutes of conversation with management of The Rath Packing Co., Waterloo, Ia. Management not only has inaugurated a profit producing program, but also has inspired each person connected with carrying out the program with the feeling that he has a responsible part.

How has the program paid off? "In several ways," says R. A. Rath, chairman of the board. "We have reduced the number of deaths and cripples on our livestock docks. Our bruise loss has always been below similar packers on the national bruise survey. Condemnations have been reduced through our producer and buyer educational program. In addition, we feel that we have helped the producer obtain the highest possible price for his stock by informing him of the importance of getting healthy stock to the market in the best possible condition. Our livestock conservation efforts have been rewarded many-fold."

To be effective, the program is comprehensive, informative, constant and authoritative. It starts on the farm and extends to the dressing floor. The overall responsibility for the livestock conservation program rests with a livestock committee which reports directly to top management.

The responsibilities for carrying out the directives of the livestock committee rest with two action teams—plant and field. The first of these, the plant team, is headed by Harold Stone, head hog buyer. Stone is a member of the company livestock committee and a director of Livestock Conservation, Inc. Stone is assisted by John Legg, assistant livestock buyer, who for the past four years has carried on an intensive livestock conservation program at the plant.

Half of Legg's time has been spent in studying and improving handling facilities and methods at the plant. He makes a weekly inspection tour of all facilities from the unloading docks to the dressing floors, and submits a complete report to the livestock committee which is composed of 12 key people in the livestock, beef, lamb and pork departments and the agricultural bureau. Conditions hazardous to livestock are noted and recorded by location. Minor problems such as loose boards, protruding nails, bolt heads and slippery areas are corrected immediately.

Legg has authority to issue work orders to correct more serious defects such as broken boards, improperly hung gates, defective chutes or damaged floors.

For major changes, he submits recommendations to the livestock com-

mittee which has secured top management approval for most of his recommendations. Improvements resulting from weekly inspection tours have markedly reduced two types of bruises: 1) hog legs broken after purchase and 2) repetitive beef chuck bruises.

Legg's observations proved that broken legs resulted when hogs stepped on drain covers of cone-shaped drains in Rath's five-story hog holding house, the "Hog Hotel." The covers would pivot in the middle, allowing the hog's leg to become wedged in the drain. The drain covers were made to fit rigidly in the drain hole seat, eliminating the major cause for broken hog legs.

Welding a two-inch pipe around the polished edges of steel water troughs in the cattle holding pens has eliminated the particular type of chuck bruise.

Legg noticed that the hog alleys' horizontal drains covered with steel grating caused hard driving, pileups and bruises. Hogs stopped to inspect the grating and hesitated to cross. To eliminate this danger area, the gratings were filled in with concrete at crossing points. Moving on firm footing, the hogs no longer stop. Drainage is not impaired as gratings still are open in the pens adjoining the alleys.

To assure animals proper footing



LOU THOMPSON checks trucker's method of prodding hogs during loading at the farm.

and sanitary bedding, all pens, alleys and drives are covered daily with a 50/50 mixture of sand and sawdust. The sand is applied first to provide traction and the sawdust applied on top to absorb moisture. In winter, calcium chloride is added to prevent freezing. The concentration of calcium chloride is kept as low as possible since a higher concentration will redden the hogs' skin sufficiently to require trimming if the hogs lie on it too long.

Other improvements resulting from the weekly inspection tours are:

- 1) Rehangng of gates to correspond to stock movement;
- 2) Use of rubber tire or belting covers over corners and protrusions that cannot be removed or redesigned;
- 3) Redesigning of hay bunkers' in the cattle pens to lessen risk of bruising;
- 4) Erection of partitions around all corners in the drive to the hog kill, eliminating the dead-end bunching of hogs;
- 5) Use of rollers on protruding gate hinges to lessen force of impact;
- 6) Rebuilding worn stair step ramps in the hog pens.

A check on how well the livestock conservation program functions is provided through bruise tests taken on the dressing floors. A hog bruise test is taken at regular intervals and summarized findings are given to the head hog buyer, the vice president in charge of provisions and hog buying and the agricultural bureau.

Similar records are kept on beef

dressing operations. Since bruised beef carcasses or cuts are sold at a discount, a daily record is kept of the discounts allowed on such carcasses or cuts compared to the realization from undamaged meat of equal weight and grade. These daily losses are summarized into weekly reports which are sent to the key people in the plant, the beef department and the cattle buying department.

If any lot of cattle shows excessive damage, a dressing report is made to R. I. Sieban, head cattle buyer. If the cattle come from Iowa, Sieban checks back and, in many instances, visits both the feed lot and the trucker. If they are market cattle, a check is made with the buyer.

The buyer who receives the bruise report on a particular lot of stock purchased, follows up the report either with a letter outlining the cost factors involved or makes a personal visit, depending upon the travel involved. If certain order buyers or truckers are found to be repeatedly at fault, their services are suspended. When a local producer or a trucker has acquired a bad reputation, his stock is bought "subject." This cooperation between the dressing departments and buyers has been effective in reducing day-to-day bruise losses, management states.

An example of the effectiveness of the bruise record followup is indicated by the experience of a Waterloo cattle feeder. To aid in bruise-free loading of the cattle at his farm, the feeder, on the recommendation of the agricultural bureau, built a loading chute costing \$300. Everything seemed in order until the first 90 head of cattle purchased from the feeder were dressed. Out of the 90 cattle, 60 carried shoulder and hip bruises. The beef department, as a matter of operational procedure, reported the fact to the buyer. He visited the farmer to discuss the situation. Inspecting the new loading chute, they noted that the 2 in. x 6 in. siding extended beyond the upright posts. These timbers were sawed off flush with the posts. Since then hundreds of cattle have been loaded over this chute without any bruising.

The field job of livestock conservation education is the responsibility of the agricultural bureau headed by Lou Thompson. He is assisted by Bernard Ebbing. Both are members of the livestock committee.

During the course of the year, agricultural bureau staff members participate in hundreds of meetings with rural groups, farm organizations, breeders' groups, veterinary associations and other farm meetings. Many



JOHN LEGG NOTES condition of hogs and truck on arrival at Rath livestock pens.

meetings are devoted entirely to livestock conservation.

Slide sets and movies on livestock handling are available from Rath to farm groups. Two slide sets have been supplied to Iowa State College specialists for their meetings.

Rath's farm bureau recently distributed its publication which discussed swine arthritis and outlined symptoms and losses. The booklet has served a three-fold purpose: 1) alerted buyers to the symptoms; 2) informed producers of the losses involved and the reason for buying "subject"; 3) stimulated research on the problem.

Condemnation losses have been reduced materially through the bureau's work with Iowa veterinarians, regional meetings and plant meetings. Each year, Iowa State senior veterinary medical students are feted at a dinner and program at the Rath plant. The role of the meat packer as a buyer of healthy, disease-free animals and a seller of wholesome meats is stressed. Veterinarians are encouraged to bear this information in mind when confronted with incurably-diseased animals.

Livestock conservation plays an important part at the annual Waterloo Meat Animal Show sponsored by Rath and run by company personnel. Brooms and slappers have been the only persuaders used on hogs at the show. And, for the last four years, an impressive educational exhibit sponsored by Livestock Conservation, Inc., has shared the arena with the livestock.

Rath livestock facilities are excel-

lent and are maintained constantly. A bruise free persuader policy is rigidly enforced. Persuaders are as follows: slappers only on hogs (except for sorting poles at the scales); whips with lashes on cattle; slappers on calves, and slappers or a tin can

containing stones for use on sheep.

Company officials always insist on the best possible facilities and handling at the Rath plant and at buying stations. They believe that Rath is setting the standard for facilities and handling in its trade area.



FAILURE TO SAW OFF and smooth ramp rails resulted in heavy bruise losses in first shipment from new farm chute. Rath followup uncovered and corrected cause of bruising.

WSMPA Membership Climbs Again to Total of 442

The Western States Meat Packers Association has operated at a profit and increased its membership for the tenth straight year. E. F. Forbes, president and general manager, reported at the final WSMFA board meeting of the year at the Clift Hotel in San Francisco. The western regional association now has a total of 442 members.

The board established dues for 1956 at the same amount as they were in 1955 and also set the maximum of each species of livestock upon which member companies will pay. Maximum number of cattle was set at 100,000 head; hogs, 200,000; sheep and lambs, 150,000, and for calves, 50,000 head.

Other board action included approval of an amendment of the California Foreign Cold Storage Act to provide for further safeguards against the large imports of foreign meat now coming to this country. The amendment also has the support of California livestock associations.

The board also gave final approval to the first ads promoting western beef to be run in the January issues of trade journals covering the hotel and restaurant trade.



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Monthly Payroll Check-off Aids Charities and Helps Louisville Packer Reduce Costly Time Loss

An employee-approved plan to deduct \$1 monthly from each employee's pay check to build up a bank from which charitable donations are made has been working successfully for two years at The Henry Fischer Packing Co., Louisville, Ky.

The many requests for funds and resulting work time lost during each appeal had created a cost burden for the company, said Carl T. Fischer, president. To reduce loss of man-hours and help the employee fulfill his charitable obligations, the company initiated the payroll deduction plan.



C. T. FISCHER

Consent was given by employees after they heard Fischer point out that the firm's stable employment record and guaranteed 40-hour work week insure employees a steady income. Monthly deductions place no undue burden on workers at one particular time. New employees are told of the Henry Fischer Charity Club, as the plan is called, when they are hired.

The club is governed by a board of seven elected employees. It hears appeals for funds at pre-arranged monthly interviews. At this time any organized, accredited charity may present its case to the board. Each organization is allotted a maximum of 30 minutes to state its needs. The board later evaluates the various requests and allocates contributions. All money is spent the year it is collected. Churches and individual charities are excluded from the category receiving club donations.

Thus, said Fischer, once a month seven employees are off work to listen to charity appeals. Both the company and charities benefit from this plan. The company does not suffer overall work stoppages during several separate appeals and donations are no longer based on the amount of loose change in pockets as was the case when the hat was passed around. The automatic monthly deduction simplifies payroll bookkeeping.

Membership on the board changes each year when five new employees are elected to serve with two holdover members. The time keeper of the company serves as club treasurer. His position with the firm enables him to keep the board informed on employment figures for a close tab on avail-

able income. He has no voice in the affairs of the club.

Letters of commendation, awards and emblems for club donations are posted prominently on bulletin boards. The tremendous amount of goodwill the club has created is a source of satisfaction to both the company and employees, says Fischer.

CANCO Research Develops Aluminum Coated Can

Food cans coated with aluminum instead of tin and with seams that are welded rather than soldered were exhibited by American Can Co. at the Pennsylvania Cannery Association convention held at Harrisburg, Pa., recently. The cans not only eliminate use of tin and lead solder but are much stronger than conventional solder types. Dr. Randall Royce, manager, Atlantic division research laboratories, Newark, N. J., said that under test conditions the steel wall of the can burst before the welded seams separated.

An overall aluminum coating provides a durable and attractive finish while the interior is lined with special

enamel coating designed to give added protection to specific canned products, Royce said.

The aluminum coated can has been developed by CANCO in its research program, "operation survival," to find substitutes for hard-to-get raw materials upon which can manufacturers have been dependent.


Two AFL Unions Merged

Merger of the AFL Fur and Leather Workers into the Amalgamated Meat Cutters and Butcher Workmen of North America, AFL, was approved recently by the AFL Council. All AFL objections to the merger were withdrawn in the light of the "effective steps" taken by the Amalgamated to rid the fur and leather group of Communist elements, according to George Meany, former AFL president, who now heads the new AFL-CIO.

Would Cut Truck Loads

A bill filed for consideration by the 1956 Massachusetts legislature would restore the 50,000-lb. state truck weight limit, which was raised to 60,000 lbs. by a law enacted this year. The measure to cut the truck weight limit back was offered by Rep. Harold Palmer, Somerville Democrat.

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Industry Looks to Next Year with More Hope Than For Some Time—AMI Chairman

Meat output in 1955 soared to a new record volume, and even more is expected for 1956, J. Morrell Foster, chairman of the board of the American Meat Institute, pointed out this week in a year-end summary.



J. M. FOSTER

The country has done a remarkable job of producing an estimated 26,800,000,000 lbs. of meat, he said.

"Even more remarkable," he added, "is the fact that the consuming public ate this tremendous production and thus cleared the way for the even bigger 27,200,000,000 lbs. predicted for 1956, with no heavy stocks hanging over the market as in so many other farm commodities."

Foster attributed the nation's ability to consume an estimated 161 lbs. of meat per person to continued high employment, high personal income, a growing population and a high appreciation of meat's food value.

"Rising production of meat," he declared, "is indicated by livestock feed stocks being plentiful and relatively low in price. They seem likely to stay plentiful, with improved production methods on new crops and extensive storage of old."

"Practically all business indicators suggest continued high income for consumers which should assure a continued good demand for meat. With supplies of livestock and demand for meat remaining high, the meat packing industry looks to the immediate future with more hope than for some time."

He explained that fixed processing and distributing costs in labor and plant facilities in the meat industry have risen 37 per cent in the last five years. With a higher volume of meat processed, however, the cost per unit declines and there is a better opportunity to improve earnings.

"The meat industry has made a dismal showing, profit-wise, in recent years," Foster noted, adding: "Perhaps now, with improved plant facilities and larger volume of sales to reduce costs, we shall be able to do better."

He said the Institute, comprising companies which turn out more than 85 per cent of the nation's total meat,

had worked diligently during the year to advance the popularity of meat in the diet. Pork, especially, received great emphasis because it was in a relatively weaker position than other meats.

The Institute recommended that pork processors trim the fat more closely from retail cuts to make them more attractive to shopping housewives. Numerous consumer surveys had showed a marked preference for lean pork, Foster said, leading to the first major change in meat processing in recent years.

Great strides also were made in research on frozen prepackaged meats, nutrition, meat preservation and by-products, the chairman added. On the meat production end, Foster said, the 1955 total of about 26,800,000,000 lbs. topped the previous year's record of 25,300,000,000 lbs. The per capita consumption of 161 lbs. in 1955 was second only to the 163.3 lbs. in 1908.

Most of the rise was in pork, which amounted to approximately 11,000,000,000 lbs. in 1955 as compared with about 10,000,000,000 lbs. the year before. Per capita consumption of pork rose from 59.7 lbs. to 66 lbs. in the year.

With heavy supplies, prices of live

hogs plummeted in the last half of the year to the lowest since before Pearl Harbor. Heavy bunching of hog shipments unusually early in the marketing season accounted for a share of the decline, Foster said.

Production of beef edged up about 2 per cent, from 13,000,000,000 lbs. to 13,600,000,000 lbs. in 1955, and beef consumption per person reached a record 81 lbs. from 79.2.

Consumption of pork per person in 1956 may rise about a pound, he predicted, while beef is expected to be about two pounds lower and veal, lamb and mutton off small fractions. This would make for a slight reduction in the per capita consumption to around 160.5 lbs., but the larger population factor accounts for the predicted larger total use of meat from the anticipated record production of 27,200,000,000 lbs.

The AMI board chairman also is vice president of John Morrell & Co.

More Funds to Be Sought For Pollution Control

The Eisenhower administration will ask Congress again next year for more money to finance a water pollution control program, Health, Education and Welfare Secretary Marion B. Folsom has disclosed.

An increase in spending authority was asked for fiscal 1956 but was turned down by Congress.



AMONG NEW SAUSAGE CUTTERS exhibited during the recent AMI Convention was the Presto, a German machine for which Barliant & Co., Chicago, is sole American distributor. A 50-lb. model chopped out sample batches at the John Morrell & Co. Fulton street branch. Employing a new cutting action in which the knife sets move in opposite directions to each other, the unit is claimed to eliminate the need for grinding or mixing. Components contacting meat are made of stainless steel. Machine has large panel controls mounted in front. Bowl and knife shafts have two speeds. The visitors were received by Al Urasky, plant superintendent, and Max Smolin, sausage maker at the Morrell branch.

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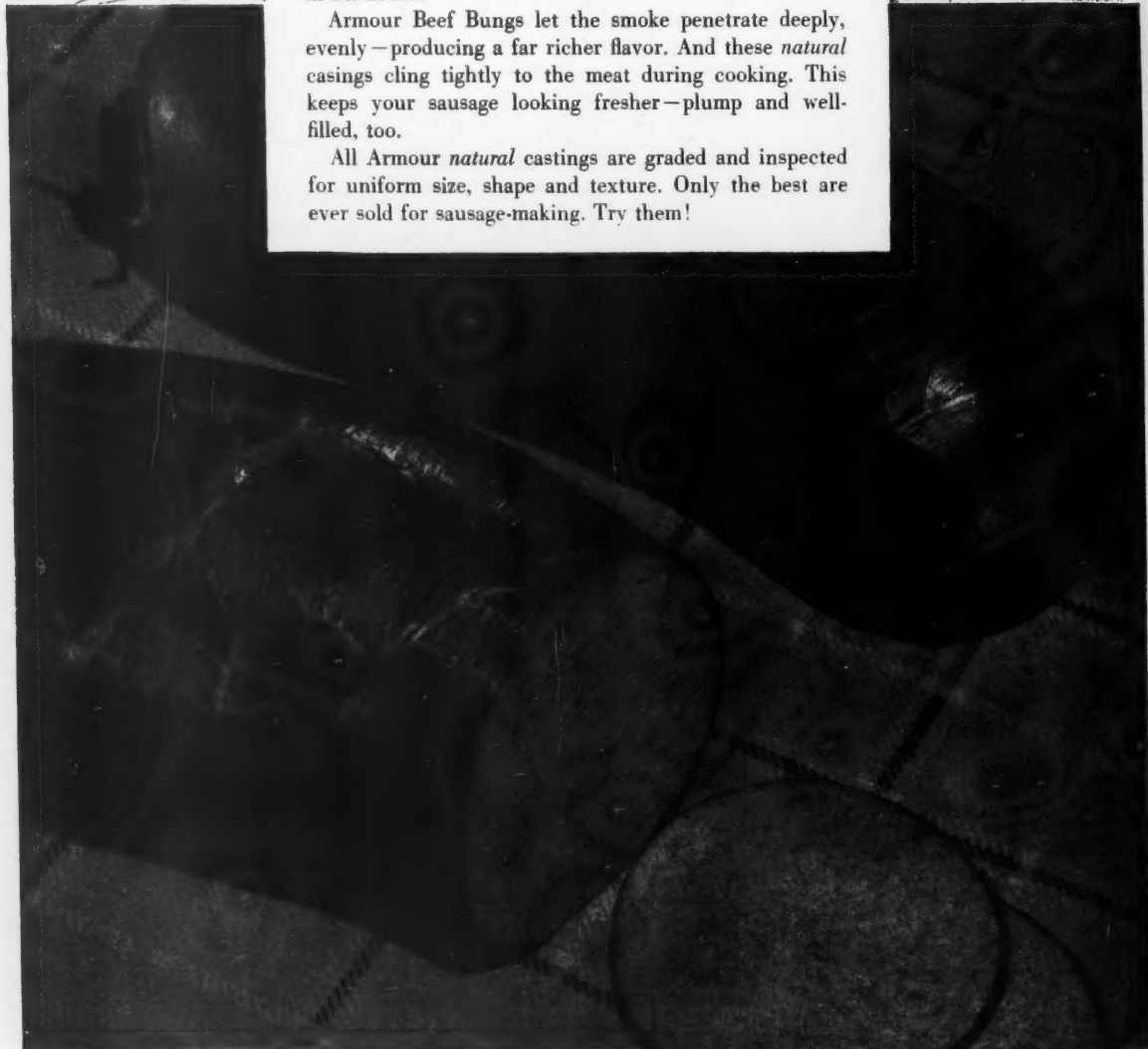


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ARMOUR AND COMPANY

Casings Division, General Offices, Chicago 9, Illinois

Rothschild Beef Plant

[Continued from page 14]

erating at 115 psi. Another 60-hp. boiler stands ready for quick firing under seasonal demands. Heating of the boilers is with natural gas with coal as an alternate fuel. Under the larger boiler fuel is distributed through a John Zink burner assisted by a Voltral forced draft fan. Automatic controls are coordinated by Minneapolis-Honeywell equipment. A safety precaution is the installation in the main gas supply line of a Climax solenoid shut-off valve which acts under conditions of excessively high pressures or low water in the boiler. Feedwater treatment is by zeolite softeners and by the use of additional chemicals.

Hot water is heated in a steam-tube heat exchanger using return steam from the hydraulic rendering presses in conjunction with a regulated supply from the boiler. Plant water supply is from both the city mains and company-owned deep wells. Sewage is handled by the municipal system.

Refrigeration is centered in three vertical compressors and one new high-speed compressor having four opposing cylinders. Two of the upright machines are sized 6¼ in. x 6¼ in., the other is 5¼ in. x 5¼ in. Compressed refrigerant gas is condensed in evaporative units located on the roof and in a closed water tube condenser in the engine room. Water from the closed condenser is recirculated into the plant to be reused in other processes.

The laundry is located close to the engine room. Equipment includes a rotary two-sectional washer, extractor and a steam heated dryer. Forty coats or sixty shrouds are cleaned in each washer loading. Only cleaning ingredient used is 4 lbs. of Cudahy's Famous Formula for a full load.

Washing time is from 5 to 10 minutes according to the condition of the material and is followed by two cold water rinses. Extracting takes from 3 to 5 minutes and drying requires about 25 minutes. Clothes and white coats are not pressed but folded so as to be readily identified by indelible numbers. A single employee operates the laundry and also washes trolleys in an adjacent area.

Trolleys arrive by truck and are cleaned in a rotary metal washer having a capacity of 100 trolleys. Three pounds of Oakite No. 3 cleaning compound are used for each load. After washing, the trolleys are hung up to dry and then oiled by an employee from the maintenance department. Trolleys are not dipped in a lubricant but are oiled with a few drops of Texas no-drip lubricant forced into a hole drilled the length of the bearing pin. The heavy oil is applied with a specially adapted pressure can having a tapered snout made to fit snugly into the hole.

Offal shipping is in cardboard containers assembled in the plant.

Equipment in the new cooler includes doors by Jamison; steel track hangers by the Packers Engineering Co.; track switches by the LeFiell Co.; track scale by Toledo and cooling by Vilter. High pressure water for plant cleaning is supplied by a Fairbanks-Morse centrifugal pump. Control of high pressure water at the beef washing operation is by a quick acting Lukenheimer valve.

The Voltral fan in the boiler room is manufactured by the J. C. Wing Co. Boiler water treatment is by Refinite softeners and the Dead Chemical Co., Kansas City. Vertical refrigerating machines are by the Baker Manufacturing Co. and the high speed compressor is by Vilter. Cooling towers are by the Marlo Coil Co.

In the laundry, the washer is by

the F. W. Mateer Co.; the extractor by the Troy Laundry Machine Co.; and the dryer by the American Laundry Machine Co. Carton stitcher is a Monitor and the banding machine by Gerrand. Cleanup sponges are Kurley Kate.

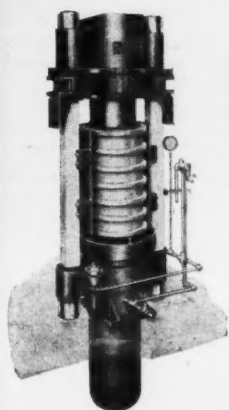
Growth in 12 years from a small plant killing only six beef a day to a concern processing more than 250 cattle in 8 hours has been due largely to the enthusiasm and foresight of the present owners. B. Rothschild, for example, besides assuming personal management of the plant, has also found time to become a member of an employees' bowling team, organize company-union picnics, sponsor seasonal parties and take part in many other similar endeavors. Departmental supervisors have been selected frequently from among union workers.

New AMIF Bulletin on Dehairing Now Available

"Important Factors In Effective Dehairing of Hogs and Improving Quality of Skins" is the title of Bulletin No. 23, now available from the American Meat Institute Foundation, Chicago 37, Ill.

The disadvantages of using high temperature in hog scalding are thoroughly reviewed in the booklet. The principal findings of this study were summarized in "What's Wrong With Scalding," appearing in THE NATIONAL PROVISIONER of October 22, 1955.

The booklet has photographic material which shows the changes undergone by the hog skin under the impact of high scalding temperatures. It also makes practical recommendations for improving scalding operations to get better dehairing and a better pig skin and has specific recommendations for time-temperature levels for hog scalding in hard and soft hair seasons.



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O-1 MEAT SLAUGHTERING AND PROCESSING \$5.00. Information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location, construction; beef slaughter, by-products; hog slaughter, inedible rendering; casing processing; lard rendering; track installations; curing; smoking; sausage manufacture.

O-2 SAUSAGE AND READY-TO-SERVE MEATS \$4.50. Covers manufacture of sausage and specialties including meat loaves, cooked and baked hams, canned meats; technical problems of spoilage prevention.*

O-3 PORK OPERATIONS \$4.50. Technical description of pork operations from slaughtering through cutting, curing, smoking, processing of lard, casings, by-products.*

O-4 BEEF, LAMB AND VEAL OPERATIONS \$4.50. Beef and small stock operations described in detail. Among subjects covered are slaughter, dressing, chilling, handling edible specialties, hides, other by-products.*

O-5 FREEZING PRESERVATION OF FOODS \$12.00 Covers all frozen pack foods — meat, fish, poultry, fruits, vegetables — entire chapter devoted to preparation, freezing of meat. Includes principles of refrigeration, cold storage, sharp freezers, freezing; food changes in preparation, freezing, storage, thawing; locker plant operation. 57 tables, 161 illustrations. 763 pages.

MANAGEMENT

M-6 MEAT PACKING PLANT SUPERINTENDENCY \$4.50. General summary of plant operations not covered in Institute books on specific subjects. Discusses plant locations, construction, maintenance, power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping, safety.*

M-7 ACCOUNTING FOR A MEAT PACKING BUSINESS \$4.50. Designed primarily for smaller firms which have not developed multiple departmental divisions. Discusses uses of accounting in management, cost figuring, accounting for sales.*

SPECIAL TEXTS

S-8 BY-PRODUCTS OF THE MEAT PACKING INDUSTRY \$4.50. Revised edition covers rendering of edible animal fats, manufacturing lard and lard substitutes, inedible tallow and greases, soap, hides, skins, pelts, hair products, glands, gelatin, glue, feeds.*

S-9 MICROBIOLOGY OF MEATS \$6.00. New third edition. Microbiology of meat foods by the chief bacteriologist, Swift & Company. In addition to revised chapters on cured and comminuted meats, green discolorations, microbiology of beef and bacon, bacteriology of pork and other subjects, chapters have been added on cured meats, effects of cure on bacteria, bacterial spores, canned meats, storage of canned and packaged meats, etc.

S-10 FEEDS AND FEEDING \$7.00. 21st edition. Standard comprehensive reference book on livestock feeding and nutrition by expert Frank B. Morrison. Presents detailed information on nutrition, feeding, care of farm animals, including poultry. Composition, use, nutritive value of all important livestock feeds; emphasis on recent discoveries in animal nutrition and livestock feeding.

S-11 MEAT AND MEAT FOODS \$4.00. New book by L. B. Jensen, chief bacteriologist, Swift & Company, brings together, explains, in nontechnical language facts about meat processing and preservation gathered by scientific men and practical operators. The Ronald Press.

S-12 MEAT HYGIENE \$7.50. Dr. A. R. Millar, MIB chief, presents current meat hygiene practices in this new text. Entire field of environmental sanitation in meat preparation, distribution is covered. Adulteration, mislabeling and governmental meat hygiene programs are discussed.

S-13 MEAT THROUGH THE MICROSCOPE \$5.00. Discusses chemistry of curing, refrigeration, sanitation, spoilage, chemistry and manufacture of fats, oils, pharmaceuticals, feeds.*

S-14 MEAT CUTTING MANUAL \$2.60. New methods are described by which hotels and restaurants can cut beef, pork, veal and lamb carcasses to get greater yields, in comparison with retail cutting. 145 illustrations. Ahrens Publishing Company.

PROVISIONER BOOKS

P-15 THE SIGNIFICANT SIXTY \$1.50. The 376-page magazine format history of development and progress of the meat packing industry from 1891 to 1951. Over 250,000 words, more than 200 illustrations.

P-16 ANNUAL MEAT PACKERS GUIDE. The Provisioner's reference and data book for packers, renderers, sausage and by-product manufacturers. The 1953 and 1954 editions, \$1.50.

MAINTENANCE

H-17 FOOD PLANT SANITATION \$6.50. Milton Parker, Illinois Institute of Technology, in this handbook provides proved methods for solving problems of food sanitation. It makes available practices that are safe and in accordance with the law. 434 pages, 129 illustrations.**

H-18 AUTOMOTIVE TROUBLE SHOOTING AND MAINTENANCE \$5.50. By Anderson Ashburn, associate editor, American Machinist, gives detailed procedures for locating and correcting electrical, mechanical troubles in gasoline-powered automobiles, trucks. Written in simple language, well-illustrated. Covers all operating parts of vehicles. 324 pages.**

H-19 BOILER OPERATOR'S GUIDE \$5.75. Handbook on steam boilers. Covers boilers in use today—characteristics, installation, operating problems, solutions; problems of firemen and engineers discussed and solved in detail. Over 200 photographs, drawings, of boilers of all types, auxiliaries, appliances, etc. Valuable reference data and chapters on plant management, inspection, maintenance. 353 pages, 241 illustrations.**

H-20 PLUMBING \$8.00. Complete treatment of modern plumbing principles, design, practice. Covers, water supplies, pumps, storage tanks, water supply pipes in buildings, hot water, gas, compressed air, vacuum supplies, vent pipes and traps, sewage and drainage pumps, drains, water treatment, sewage disposal, maintenance, repairs, etc.**

H-21 AMERICAN ELECTRICIAN'S HANDBOOK \$10.00. Gives proved, ready-to-use facts and information on the selection, installation, operation, care, application of electrical apparatus, materials. Contains complete data on wires, cables, splicing, installation and care of motors, capacitors, lighting equipment, etc. 1734 pages, 1327 illustrations.*

GENERAL

H-22 LIVESTOCK MARKETING \$6.50. By A. A. Dowell, University of Minnesota, and Knute Bjorka. A text in livestock marketing for students in agricultural colleges, this book should also be helpful to packers, marketing agencies, others engaged in marketing of livestock and distribution of meat. 534 pages, 104 illustrations.**

H-23 BUSINESS LAW \$5.00. Second edition, textbook by R. O. Skar and B. W. Palmer. Imparts legal knowledge most frequently applicable in business, personal, social relationships. 478 pages.**

*An Institute of Meat Packing Book.
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The Meat Trail...

Safeway To End Slaughter Operations in California

Safeway Stores will discontinue operations of its slaughtering plants in Los Angeles and San Francisco and the contract feeding of cattle to supply the two plants, MILTON L. SELBY, Safeway president, has announced.

"Safeway went into the slaughtering business during World War II to make sure that its retail locations had an adequate supply of the grades and weights of meat demanded by its customers," Selby explained. "The available supply of meat of the type needed by Safeway in California is now adequate and our contracts with others for feeding cattle are no longer necessary."

Most of the Safeway slaughtering plants were disposed of following the end of the war. In addition to the California plants, the only one now operated by the company is a plant in Nampa, Ida., acquired recently from King Packing Co.

"Safeway will operate its small slaughtering plant at Nampa to assist in an orderly liquidation of existing inventories and contracts which it now has for feeding cattle for its California plants," Selby said.



GOLD SERVICE emblem of American Meat Institute, worn by Daniel E. Michels (left) of Michels and Son, Milwaukee, is admired by Floyd Segel, vice president of Wisconsin Packing Co., Milwaukee, who represented the AMI in presenting the award. Michels has completed nearly 60 years of service in the industry. He started in 1896 at the age of 15 as an office clerk for R. Gums Co., Milwaukee, and progressed rapidly in the firm. He reorganized it into Michels Packing Co. in 1937 and dissolved the firm the following year to reorganize again as Dan Michels Co. for meat jobbing operation. The company name was changed to Michels and Son in 1950 to include the Milwaukee veteran's son, Julius.

PLANTS

Wilson & Co., Inc., has sold its Chicago meat packing plant and about 24 acres in the Chicago stockyards to Learner Co., Oakland (Calif.) investment firm, in association with Commercial Salvage Co. of Chicago. The new owners plan to use the property for industrial development. Wilson will occupy a portion of the premises temporarily under a lease. Wilson retained about 17 acres of its Chicago property on which it will operate several non-food divisions and distribution facilities for the area. Closing of the Chicago packing operations because of high operating losses was announced by Wilson last August. Slaughtering was halted in September.

T. P. Packing Co., Klamath Falls, Ore., is constructing a pumice and concrete-tile killing floor and offal room as part of the firm's \$50,000 expansion program. Completion is expected early in January. Killing capacity will be eight beefs per hour. Owners of the firm are EARL H. ERICKSON and WILLIAM REHFUSS.

The city council of Roswell, N. M., has approved a 99-year lease of six acres of city-owned land to Glover Packing Co. The lease, which supplements one that had been in effect, runs to November 20, 2054.

Northwest Sausage Co., Tacoma, Wash., has filed articles of incorporation with the Washington secretary of state, listing capitalization of \$50,000. Incorporators are ARNOLD and NORA DOERSAM and VERA A. BOETCHER, all of Tacoma.

The name of Morton Packing Co., Louisville, recently acquired by Continental Baking Co. of New York, has been changed to Morton Frozen Foods, Inc. GEORGE E. EGGER, who headed Morton Packing, will continue as president and chief executive officer of the new Continental subsidiary.

JOBS

Three changes in supervisory positions at the Ottumwa plant of John Morrell & Co. have been announced by JOHN BLANKENSHIP, vice president and plant manager. J. B. McLEOD, who relinquished his post as superintendent to gain wider experience in other important phases of the business, will embark on a training course covering sales, provisions, purchasing, livestock buying and accounting. C. C.



THREE VETERANS at Krey Packing Co., St. Louis, were honored at the firm's recent annual sales convention. John F. Krey (right), president, awarded a gift presented by the city sales department to Newton Knapp (second from left) upon his retirement. James A. Meyer (left), city sales manager, was awarded the AMI 25-year silver service pin. A 50-year AMI service pin was given to Edward L. Preuss, who has been in Krey's service since 1905 when he started at the age of 15. Preuss has served in various sales and purchasing capacities and now is a salesman in the city sales department.

(CASS) EMBERTON, assistant plant superintendent, was named to succeed McLeod as superintendent of the Ottumwa plant. PERRY MARTIN will succeed Emberton as assistant plant superintendent. Formerly a division superintendent, Martin has served in various departments of the plant and for the past few years has been in charge of beef operations.

The promotion of WILLIAM E. KENTOR to national sales manager of Standard Meat Co., Chicago, has been announced by MARTIN GURENTZ, president of the firm. Kentor formerly served as manager of eastern sales for Standard. His meat industry experience dates back 17 years



W. E. KENTON

when he was associated with Swift & Company in Pittsburgh. A large-scale boner of beef, pork and veal, Standard Meat Co. specializes in sales to processors, packers and canners.

The American Meat Institute has announced the transfer of CARROLL M. CANNOLES to the Institute's western office in San Francisco to work with director E. W. STEPHENS. Can-

noles' former duties as director of the department of membership service have been placed in the hands of F. J. KEILHOLZ. Keilholz was associate editor of *Country Gentlemen* magazine for 12 years before joining the AMI staff several months ago.

WILLIAM B. MCGOWAN is the new head of storage operations for Swift & Company, Chicago. He succeeds SIDNEY C. ROGERS, who retired after 46 years of service with the company. McGowan has been with Swift since



W. MCGOWAN



S. ROGERS

1933. He advanced from his first position of moving tiers at the G. H. Hammond Warehouse Co., a Swift associate firm, to head of the Hammond warehouse department by 1946. He was transferred to Swift & Company's warehouse department in 1948 and in 1950 he went into the office of G. J. STEWART, vice president, for one year. He was assistant to Rogers at the time of his present appointment. McGowan is a member of the National Association of Practical Refrigerating Engineers and the American Warehousemen's Association.

ABNER MICHAUD, president of A. Michaud Co., Philadelphia, has announced the appointment of EDWARD C. HOEFELICH as advertising and sales promotion manager in connection with the promotion of the company's new "Insta-Freeze" process and portion control department.

HY FREEMAN, formerly sales promotion manager of Hunt Foods, Inc., has been appointed sales and advertising manager of Victory Packing Co., Los Angeles, horse meat packer and pet foods manufacturer.

Personnel changes affecting four men at the Ottumwa plant of John Morrell & Co. have been announced by H. E. HANSEL, operations manager. ERNEST B. MYERS, personnel manager, has been appointed a divisional superintendent, and PAT W. ORMAN, labor relations manager, will succeed Myers as personnel manager. Orman will continue to work with labor relations until a successor is appointed. MERRILL W. BEAN has been named assistant manager of the industrial engineering department, and

BERNARD M. PAYNE, formerly assistant manager, will succeed Bean as manager of the quality control division.

TRAILMARKS

MILTON J. SCHLOSS, president of E. Kahn's Sons Co., Cincinnati, is serving as chairman of a fund-raising drive for the Citizens School Foundation, a nonprofit organization which works with the Cincinnati Board of Education to help solve school problems. Services include a teacher-recruitment program.

A. D. DONNELL, executive vice president of The Rath Packing Co., Waterloo, has been re-elected a director of the National Dairy Cattle Congress. The 1956 show is set for September 29 to October 6.

M. C. PETROVICH, secretary of Galat Packing Co., Akron, Ohio, was hospitalized in Somerset, Pa., late last week after suffering a heart attack while driving to Florida with his wife, HELEN.

Employees of Neuhoff Brothers Packers, Dallas, purchased a Hammond organ for the chapel at St. Paul's Hospital with a collection taken up at the company's annual Christmas party.

Employees with 25 or more years of service in the industry were honored recently by DuQuoin Packing Co., DuQuoin, Ill., and B. Heller & Co., Chicago, supplier of meat processing ingredients. At DuQuoin Packing, American Meat Institute silver

service awards were presented to ANDREW KOWZAN, plant superintendent; RANDOLPH FERRIS, head stuffer in the sausage department; WAYNE WILDERMAN, a belly trimmer, and WALTER STANHOUSE, a ham trimmer. MELL JOSLIN, president of the company's Twenty-Five Year Club, made the presentations on behalf of the AMI. NORMAN B. SCHREIBER, president of B. Heller & Co., presented AMI silver awards to 18 employees during the company's Christmas party. Among the recipients were three regional sales representatives: HOWARD P. KUPF, Eastern Pennsylvania; C. T. HARRINGTON, Maine-New Hampshire-Vermont, and C. H. SCHWANER, Massachusetts.

JOHN W. COVERDALE, public relations director of the agricultural bureau of The Rath Packing Co., Waterloo, Iowa, has been re-elected president of the Iowa Good Roads Association.

New president of the Greater South Dakota Association is HENRY T. QUINN, general sales manager of the Sioux Falls plant of John Morrell & Co.

DEATHS

HARRY HARLAN RICHIE, 73, office manager for Excel Packing Co., Wichita, Kan., died recently.

FRED J. METZGER, 59, assistant traffic manager at the Swift & Company South St. Paul plant, died recently. He had worked for Swift since 1917.



COOPERATION AND support of all workers at Plankinton Packing Co., Milwaukee, was credited by W. F. Schuette, general manager, for plant's successful safety record as plant received second place award in nationwide safety contest of National Safety Council. Dr. B. L. Corbett (right), executive director of the Milwaukee Safety Commission and a director of the national council, presented the award to the plant recently. Shown receiving it in behalf of all employees are (l. to r.): K. M. Tesser, union president; W. F. Massy, safety director; H. R. Lavey, plant superintendent, and W. E. Meyer, industrial relations director. Plant had fewer than one and one-half disabling accidents per 1,000,000 man hours worked during contest period, compared with average of more than eight for other competing packing plants.

Busy 1956 for Pork Packers is Indicated By Large Fall and 1956 Spring Pig Crops

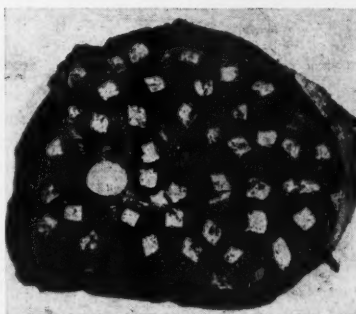
HEAVY HOG SLAUGHTER and pork processing volume were promised for 1956 in the USDA pig crop report issued this week.

The 1955 pig crop totaled 95,300,000 head, an increase of 10 per cent from the revised estimate for 1954, the crop reporting board announced. The spring pig crop at 57,300,000 head was up 8 per cent and the fall crop at 37,900,000 head was 12 per cent larger than last year. The number of sows farrowing this fall was 11 per cent larger than last year. The number of pigs saved per litter for the fall crop at 6.81 pigs is the highest on record.

For the 1956 spring pig crop, reports on breeding intentions indicate a total of 8,116,000 sows to farrow, 2 per cent below the number farrowing last spring. If the intentions for spring farrowings materialize and the number of pigs saved per litter equals the 10-year average with an allowance for upward trend, the 1956 spring pig crop would be 56,000,000 head. A crop of this size would be 2 per cent smaller than last spring.

The number of pigs saved in the

fall season of 1955 (June 1, December 1) is estimated at 37,914,000 head. This is the largest fall pig crop since 1951. Fall pig numbers are above last year in all regions. The



SPICED ROUNDS, such as that shown above, are being promoted for Christmas and New Year's dinners by Jacobs Packing Co., Nashville, Tenn. Small leaflets distributed by the firm carry Christmas greetings, cooking instructions for spiced rounds, and a listing of other Jacobs' Preferred products for breakfast, lunch and dinner. The spiced round is placed in a cloth sack by the consumer, boiled in water containing sugar, then chilled and served cold.

North Atlantic states are up 6 per cent; east north central, 10 per cent; west north central, 13 per cent; south Atlantic, 3 per cent; south central, 18 per cent, and west 10 per cent.

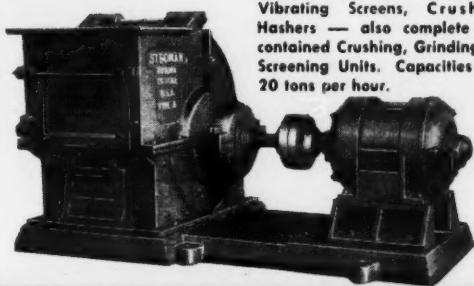
The number of pigs saved per litter, at 6.81, is slightly above the 6.78 pigs saved per litter for the 1954 season, which was the previous high for the fall crop. Weather was favorable for farrowing in most areas. Compared with a year earlier, the monthly distribution of farrowings in the 1955 fall season shows a larger percentage of litters in July, September, October and November and smaller in June and August.

Farmers reports on breeding intentions indicate 8,116,000 sows to farrow in the spring of 1956. Compared with last year, the west north central and western states show decreases of 7 per cent and 2 per cent, respectively. The east north central showed about the same number. All other regions showed increases as follows: north Atlantic up 1 per cent; south Atlantic up 3 per cent, and south central up 11 per cent.

The number of hogs over six months old (including sows) on farms December 1 this year was reported at about 5 per cent more than the number on December 1 last year.

2-STAGE GRINDERS for CRACKLINGS, BONES DRIED BLOOD, TANKAGE and other BY-PRODUCTS STEDMAN

Stedman equipment has enjoyed an enviable reputation in the Meat Packing and Rendering Industries for well over 50 years. Builders of Swing Hammer Grinders, Cage Disintegrators, Vibrating Screens, Crushers, Hashers — also complete self-contained Crushing, Grinding and Screening Units. Capacities 1 to 20 tons per hour.



STEDMAN FOUNDRY & MACHINE COMPANY, INC.
Subsidiary of United Engineering and Foundry Company
General Office & Works: AURORA, INDIANA

SIoux CITY DRESSED BEEF, INC.

CARLOAD LOT PRODUCERS OF CARCASS BEEF
BEEF CUTS, BONELESS BEEF, BEEF OFFAL

The uniform quality of our products and the reliability of our service are the important reasons for our steady growth. We are young in age, progressive in ideas, old in experience.

OUR ORGANIZATION IS ANXIOUS TO SERVE

Lloyd Needham, VICE PRESIDENT

James Kuecker, CARCASS & BEEF OFFAL SALES

Jerry Kozney, CARCASS SALES

Harris Johnson, BEEF CUTS — BONELESS BEEF

1911 WARRINGTON RD., SIOUX CITY, IOWA

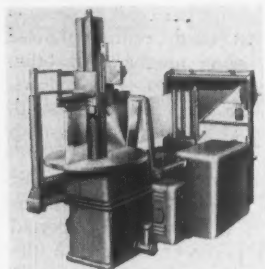
U. S. Government Inspected Establishment #857

PHONE 8-3524

NEW EQUIPMENT and Supplies

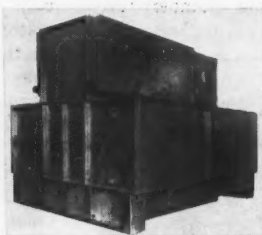
Further information on equipment and supplies may be obtained by writing the manufacturer direct or writing The Provisioner, using key numbers and coupon below.

BAG MAKER AND FILLER (NE 234)—A new machine, made by the Hudson Sharp Machine Co., produces flat bags from roll stock packaging films such as polyethylene, Pliofilm, Saran, Mylar, etc., and permits filling and complete sealing as well. As the bag is formed and completed, the machine holds the bag open in a vertical position so that it can be filled either



automatically or manually with liquids or solids. Various thicknesses of films can be used up to and including 6 mil. polyethylene. Bags as small as 1x1 in. to as large as 14x24 in. can be made at speeds to 40 packaged units per minute. Hudson Sharp has also developed accessory handling equipment so that, in addition to the basic bag making and filling operation, the machine can handle the conveying of filled bags and top sealing as a self integrated unit manned by one operator.

EVAPORATIVE - TYPE CONDENSER (NE 257)—Niagara Blower Co. is offering an evaporative-type refrigerant condenser which



condenses refrigerant in two parallel mounted coils enclosing a central plenum under the fan section. Coils are water sprayed. Air enters from above and changes direction to enter plenum where entrained water is eliminated. Air moves up and out through propeller fans. Hot gas is sub-cooled before condensation by passing through duo-pass precooling coils mounted beside fan section. A dry air stream removes super heat. Oil vapor is liquefied and removed by an "Oilout" separator in gas line ahead of condensing coils. Only evaporated water is lost. Unrestricted down-draft air removes excess water from condensing coils, improving heat transfer from refrigerant gas to air stream. Excess water is recirculated.

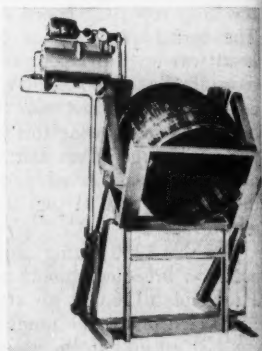
LIQUID CLEANER (NE 240)—A new, highly concentrated liquid equipment cleaner is said to remove animal fats and greases quickly and thoroughly from ham molds, loaf pans, hand trucks, cutting tables, etc. The maker, Diversey Corporation, reports that a 10-gal. drum of the cleaner is equal in cleaning power to

a 325-lb. barrel of ordinary granular product. The cleaner does not contain harsh abrasives nor strong alkalis to irritate the skin. A calibrated, plunger type dispenser is designed to assure accurate solutions without waste. A full stroke delivers one ounce of the cleaner, enough for up to 15 gals.



of water. The cleaner is said also to have overcome the "slippery feeling" of wash solutions that causes equipment to slip from hands.

HYDRAULIC BARREL DUMP (NE 247)—Manual dumping is eliminated with



this compact unit which provides hydraulic control at all tilt angles. The unit handles standard 55-gal. or 2,500-lb. capacity barrels and takes 30 seconds for the full dump-and-return cycle. Of galvanized construction, the device comes complete with hydraulic power unit, including 3-hp. motor and 20-gal. reservoir. Maker is F. H. Langsenkamp Co.

IN-PLANT FIRE TRUCKS (NE 265)—A complete line of easily maneuverable in-plant fire trucks is offered by Ansul Chemical Co. Trucks are available in six basic models. Illustrated here is the KB 8 Model, featuring a 300 lb. Ansul dry chemical unit backed by a 150-gallon water fog system. Other units utilize dry chemical-carbon dioxide



combinations, water fog-carbon dioxide combinations or water only, depending on hazards. Units come in either a three-wheeled 42-in. or a four-wheeled 48-in. chassis. Accessories include ladders, utility bar, light, hose, portable fire extinguishers and extra nozzles mounted with panic-proof, quick-release brackets.

Use this coupon in writing for further information on New Equipment. Address the National Provisioner, 15 W. Huron st., Chicago 10, Ill., giving key numbers only (12-24-55).

Key Numbers

Name

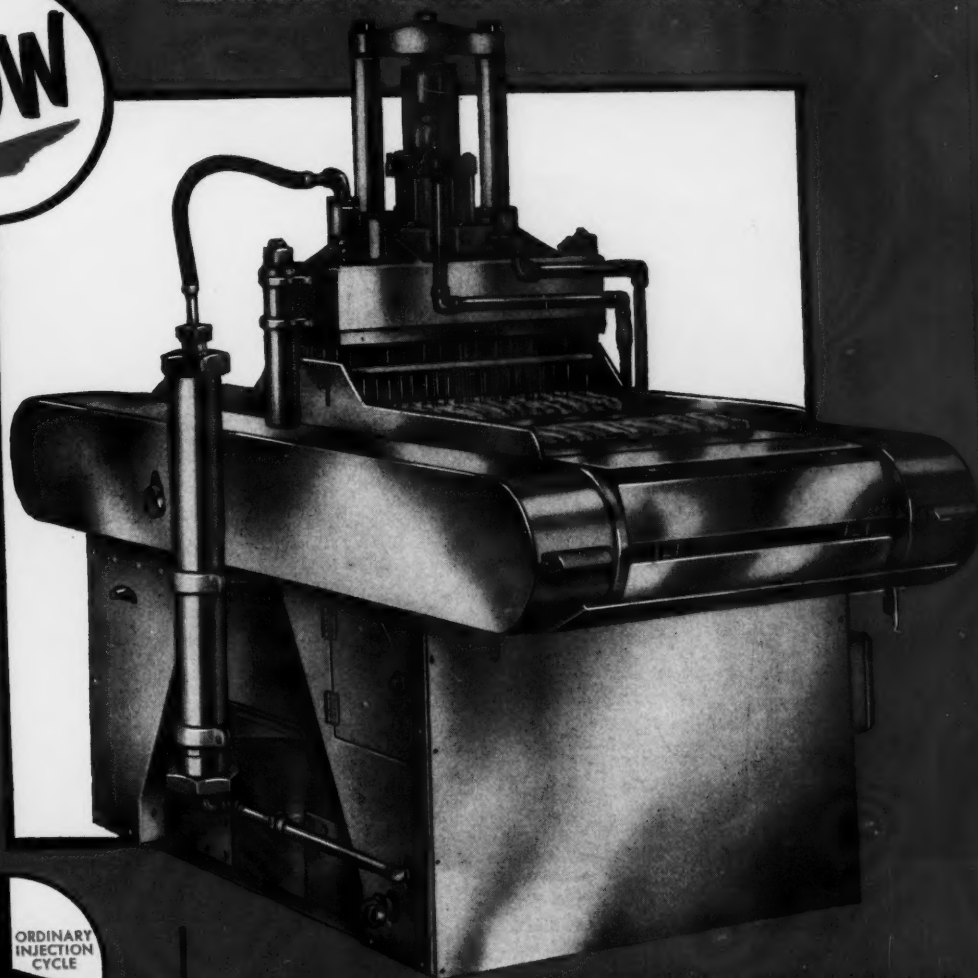
Company

Street

GLOBE gives you UNIFORM FLAVOR CONTROL

with its NEW MODEL No. 52 Inject-O-Cure Bacon Curing Machine

NOW



ORDINARY
INJECTION
CYCLE

GLOBE
INJECTION
CYCLE

GLOBE'S PROCESS GIVES 2 1/2 TIMES LONGER PENETRATION CYCLE

The Globe Inject-O-Cure machine injects an EXACT, predetermined amount of cure — with no guess work — injection can be accurately controlled to less than one cubic centimeter. It's a uniform cure — with never a variation — every belly gets the same percentage of cure in the same uniform pattern.

A controlled bacon cure is now possible, an exact, uniform cure to match your own recipe, including the all-important sugar content YOU select. The Model 52 will pay for itself in a short time because the curing period is reduced to 24-48 hours — and the yield is measurably increased. The average capacity of the Model No. 52 is 420 bellies per hour. This controlled, uniform cure means a uniform flavor control never before possible — it means greater customer satisfaction and acceptance — it means more repeat sales, more steady profits for you.

Let your Globe salesman tell you more about this new Model No. 52 Inject-O-Cure today.



The **GLOBE** *Company*

Representatives for Europe, Iran and Israel: Hulsman & Luyten, 56 Waldeck Pyramiden, The Hague, Netherlands

4000 S. PRINCETON AVE.

CHICAGO 9, ILLINOIS



BEAUTIFUL BACON
with less frying pan splatter
when you use



That's right—CURAFOS develops better, longer lasting color in pumped bacon . . . CURAFOS keeps fats from separating from lean meat . . . CURAFOS aids penetration and diffusion of pickle . . . so you get beautiful, tasty bacon with fewer and smaller jelly pockets. Thus bacon pumped with pickle containing CURAFOS has less frying pan splatter.

All cured meats benefit from the use of CURAFOS in pumping pickle. Food-grade CURAFOS produces hams that have a brighter, richer over-all color and the natural flavor juices are held in the meat. Discoloration is eliminated and the hams are firmer and drier. There is less cook-out in canned and boiled

hams. Give your customers the benefits of the greater color and flavor appeal possible with this patented process.

CURAFOS Sodium Hexametaphosphate and Sodium Tripolyphosphate are fully licensed for use under U.S. Patent 2,513,094 and Canadian Patent 471,769. CURAFOS brand phosphates are especially processed for ease of solution at full permitted strength* in pickle at cellar temperatures.

*See M.I.B. Bulletins 190, 190-1, 199.

CALGON, INC. Hagan Building, Pittsburgh 30, Pa.
 Associate Members—N.I.M.P.A. and A.M.I.

The phosphates soluble in pickle at cellar temperatures

THE NATIONAL PROVISIONER

RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

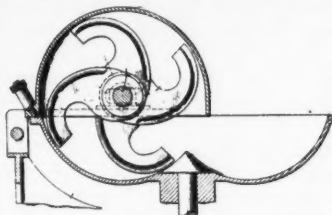
Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received outside of the United States the cost will be \$1.00 per copy.

No. 2,721,142, MEAT-COATING COMPOSITION AND METHOD, patented October 18, 1955, by Byron M. Shinn and Wesley H. Childs, Chicago, Ill., assignors to Armour and Company, Chicago, a corporation of Illinois.

This meat-coating preparation comprises an emulsion composed principally of a meat-basting fat and water while also containing edible gelatin and a water-soluble non-toxic cellulose gum as essential ingredients, the proportions by weight of these ingredients ranging from about 30 to 60 per cent of meat-basting fat, 30 to 60 per cent of water, 2 to 12 per cent of edible gelatin, and 0.05 to 3 per cent of the cellulose gum.

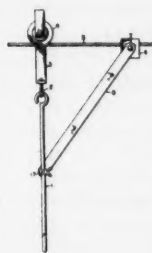
No. 2,721,593, KNIFE ASSEMBLY FOR MEAT CUTTING MACHINES, patented October 25, 1955, by Harold E. Schaller, Buffalo, N. Y.

This assembly includes a rotary shaft having a number of individual cutting blade units mounted in side by side relation on the shaft for oper-



ation in a trough, each unit including a cutting blade having a notched shaft-engaging portion, a collar mounted on the shaft and having a radial recess in one face, a blade clamping member removably seated in this collar-recess and having an adjusting screw applied to the outer end thereof, and a guide plate applied to the blade clamping member for radial movement relative thereto and connected to the screw for actuation thereby, the blade and the guide plate having complementary interengaging notches and tongues thereon.

No. 2,724,342, MEAT HOOK STABILIZER, patented November 22, 1955 by Dale L. Anderson and Paul F. Shaffer, Miami Springs, Rob-

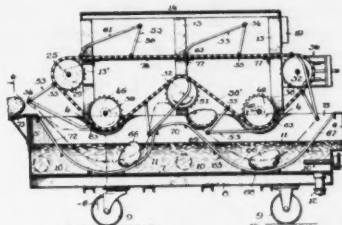


ert H. Knowles and Edward M. Harwell, Coral Gables, Fla., and Eugene F. Nash, Atlanta, and James L. Lewis, Marietta, Ga.; dedicated to the free use of the people in the territory of the

United States of America.

The stabilizer comprises a bracket fixed to the overhead rail to one side of a receiving station, an elongated bar pivotally secured by one end thereof to the bracket, and a clamp mounted at the other end of the elongated bar, the clamp being adapted to be removably rigidly secured to the meat hook.

No. 2,723,645, APPARATUS TO PROVIDE MEAT WITH A SURFACE GLAZE OF ICE, patented November 15, 1955 by Orlando Garapolo, Chicago, Ill., assignor to Wilson



& Co., Inc., a Delaware corporation.

There are ten claims to the apparatus which latter includes a meat-supporting surface so disposed that meat will travel thereover, first through one end section near the bottom of a tank containing water slightly above freezing, then over an ice glazing intermediate section above the water and again through a second end section near the tank's bottom, which latter end section is short enough to prevent melting of glaze.

No. 2,721,804, STABILIZATION OF ORGANIC COMPOUNDS, patented October 25, 1955, by Robert H. Rosenwald, Western Spring, Ill., assignor to Universal Oil Products Co., a corporation of Delaware.

A method of stabilizing a fatty material against rancidity is disclosed which comprises incorporating therein a stabilizing amount of an antioxidant composition comprising from about 1 to about 20 parts by weight of NDGA and from about 1 to about 20 parts by weight of 2-, 4-, 6-trialkylphenol.

Flashes on suppliers

TEE-PAK, INC.: License agreements to produce certain types of multiple ply, flexible film packages under the patented Unilox printing process have been made with Shellmar-Betner Flexible Packaging division of Continental Can Co., Inc., Mount Vernon, Ohio, and Milprint, Inc., Milwaukee, Wis., according to an announcement by E. E. ELLIES, vice president in charge of sales.

B. HELLER & CO.: GERALD L. MCKINNON and JACK H. ALLBRITTON have been added to the management engineering survey staff of this Chicago firm, NORMAN B. SCHREIBER, president, announced. McKinnon has been assigned to the New England and metropolitan New York area. Allbritton will serve the middle south territory.

FAIRBANKS, MORSE & CO.: HENRY J. BARBOUR has been appointed advertising and public relations manager. A 31-year veteran of the company, he succeeds L. A. HARLOW, who resigned.

TODD'S BUTCHERS FRIEND CO.: This Des Moines company is now located in a new and larger building at 321 E. Army Post rd. MARTIN TODD, president, also announced the appointment of PETER STAVISH as sales manager.

DEWEY AND ALMY CHEMICAL CO.: BEN MORGANROTH has been named district manager for Michigan by DOUGLAS STIRLING, Cryovac mid-west regional manager.

CLARK EQUIPMENT CO.: Appointment of J. WILLIAM KELLY as sales manager, electric truck section of the industrial truck division has been announced by L. A. DEPOLIS, general sales manager.

KEITH ENGINEERING CO.: A separate organization, Keith Engineering Australia Proprietary Ltd., Sydney, Australia, has been established by this Los Angeles firm. The company will be under the management of WALTER McGRATH, JR., and WILLIAM TROLLOPE will serve as technical director.

MARATHON CORP.: Purchase of Manchester Paper Boxes, Ltd., Toronto, Ont., has been announced by JOHN STEVENS, JR., president of this Menasha, Wis., company. The Canadian company will operate as a division of Marathon under DONALD MANCHES-TER, general manager.

ALL MEAT... output, exports, imports, stocks

Meat Output Off After Record Week

Inspected packers found a smaller supply of livestock available to be converted into meat in the week ended December 17. The result was a decrease in the volume of meat turned out after the record amount produced the week before. Total output last week at 479,000,000 lbs. was 7 per cent below the record 514,000,000 lbs. produced the previous week. However, current slaughter was large enough to hold meat output 15 per cent above the 415,000,000 lbs. turned out in the same 1954 period. Cattle slaughter was down 11 per cent, but 4 per cent larger than a year ago. Slaughter of hogs dipped 4 per cent, but showed a 27 per cent edge over last year. Estimated slaughter and meat production by classes appear below as follows:

BEEF			PORK (Excl. lard)		
Week ended	Number	Production	Number	Production	
	M's	Mil. lbs.	M's	Mil. lbs.	
Dec. 17, 1955	375	207.4	1,798	241.5	
Dec. 10, 1955	419	229.2	1,865	205.8	
Dec. 18, 1954	360	190.3	1,420	196.4	

VEAL			LAMB AND MUTTON			TOTAL MEAT PROD. Mil. lbs.
Week ended	Number	Production	Number	Production		
	M's	Mil. lbs.	M's	Mil. lbs.		
Dec. 17, 1955	159	17.8	263	12.1		479
Dec. 10, 1955	173	19.4	306	14.1		514
Dec. 18, 1954	151	17.5	236	11.1		415

1950-55 HIGH WEEK'S KILL: Cattle, 425,695; Hogs, 1,865,000; Calves, 182,240; Sheep and Lambs, 369,561.
1950-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELD (LBS.)				
CATTLE			HOGS	
	Live	Dressed	Live	Dressed
Dec. 17, 1955	1,000	553	239	134
Dec. 10, 1955	995	547	238	134
Dec. 18, 1954	979	529	245	138

CALVES			SHEEP AND LAMBS			LARD PROD. Mil. lbs.
	Live	Dressed	Live	Dressed	Per cwt.	
Dec. 17, 1955	205	112	97	46	14.9	63.8
Dec. 10, 1955	205	112	96	46	14.7	65.3
Dec. 18, 1954	212	116	98	47	14.4	50.0

November Build-Up Of Cold Storage Meat Stocks Smaller Than Last Year

MEATS continued to move into cold storage in November in the seasonal build-up in stocks, but the accumulation was smaller than last

year 1950-54 average of 631,233,000 lbs.

The November accumulation last year totaled about 197,000,000 lbs.,

U. S. COLD STORAGE STOCKS, NOVEMBER 30, 1955

	Nov. 30 1955	Nov. 30 1954	Oct. 31 1955	5-Yr. Av. 1950-54
Beef, cured	150,900	149,763	113,683	166,604
Beef, in cure and cured	10,305	9,518	9,026	9,899
Total beef	161,205	159,281	122,709	176,503
Pork frozen	182,230	202,488	111,045	159,303
Pork, D.S. in cure and cured	23,963	29,638	14,895	28,132
Pork, S.P. in cure and cured	98,735	108,748	79,257	139,537
Total pork	304,948	340,874	205,197	326,972
Lamb and mutton, frozen	10,300	8,518	9,569	11,840
Veal, frozen	16,949	18,797	13,569	17,036
All offal	62,742	55,674	55,219	54,376
Canned meat and meat products	31,201	42,674	25,253	30,289
Sausage room products	12,892	13,701	12,562	14,217
Total, all meats	619,265	637,888	444,258	631,233

The government holds in cold storage outside of processors hands 3,491,000 lbs. of beef and 6,832,000 lbs. of pork.

year. Volume of most meats was below average. Total November 30 holdings of 619,265,000 lbs. were about 175,000,000 lbs. larger than at the close of October, but smaller by about 25,000,000 lbs. than at the close of November, last year and about 12,000,000 lbs. under the five-

year 1950-54 average of 631,233,000 lbs., while holdings of beef this year increased 38,000,000 lbs. and pork 100,000,000 lbs. since the close of October.

Total beef at 161,205,000 lbs. rep-

CHICAGO PROVISION STOCKS

Lard inventories in Chicago on December 14 amounted to 12,695,547 lbs., according to the Chicago Board of Trade. This was an increase more than double the 6,139,064 lbs. of lard reported in storage on November 30, and slightly larger than the 11,627,057 lbs. in storage a year earlier. Total D.S. clear belly stocks were 1,888,015, 1,592,852 and 2,502,683 lbs. for the three dates, respectively. Chicago provision stocks by dates appear below as follows:

	Dec. 14, '55, lbs.	Nov. 30, '55, lbs.	Dec. 14, '54, lbs.
P.S. Lard (a)...	9,739,533	4,140,920	7,559,031
P.S. Lard (b)...	40,000	80,000
Dry Rendered			
Lard (a).....	807,144	40,144	1,365,143
Dry Rendered			
Lard (b).....	169,448
Other Lard.....	2,108,870	1,878,000	2,533,435
TOTAL LARD, 12,695,547		6,139,064	11,627,057
D.S. Cl. Bellies
(contr.).....
D.S. Cl. Bellies
(other).....	1,888,015	1,592,852	2,502,683
TOTAL D.S. CL. BELLIES	1,888,015	1,592,852	2,502,683

(a) Made since Oct. 1, 1955.

(b) Made previous to Oct. 1, 1955.

HOG-CORN PRICE RATIOS

Hog and corn prices at Chicago and hog-corn ratios compared:

	Barrows and corn, No. Ratios based gilts per 100 lbs.	3, yellow on barrows per bu. and gilts	
Nov. 1955.....	\$12.23	\$1.173	10.4
Oct. 1955.....	14.44	1.188	12.2
Nov. 1954.....	18.69	1.481	12.6

resented a considerable increase over the 122,709,000 lbs. at the end of October and compared with 158,281,000 a year ago and the 176,503,000-lb. average. Pork stocks on November 30, at 304,948,000 lbs., although almost 100,000,000 lbs. larger than the 205,197,000 lbs. a month earlier, were smaller than last year's 340,874,000 lbs. on the date despite the considerable increase in production of the meat this year. This would indicate a much more rapid turnover of the meat at the retail counter than last year. The November 30 average for such stocks was 326,972,000 lbs.

Holdings of most of the other smaller-volume meats were larger than a month before and last year. Inventories of lamb and mutton at 10,303,000 lbs. were larger than on either of the other two dates, but below average. Veal stocks at 16,949,000 lbs. showed the seasonal rise over a month before but were smaller than last year and below average.

Stocks of offal at 62,742,000 lbs. were among the largest in some time and larger than on the other two dates and above average.

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PROCESSED MEATS . . . SUPPLIES

USDA Buys 21,649,000 Lbs. More Pork Items Last Week

Purchases of pork products last week under the continuing program to help expand domestic consumption of pork and assist hog producers reached a record quantity of 21,649,000 lbs., nearly double the previous largest purchase for a week and almost equal to the total of all previous purchases since early in November, the U. S. Department of Agriculture has reported.

Last week's purchases brought the aggregate total bought under the program to 49,757,850 lbs. of canned pork products and lard. Of the aggregate total purchased through last week, 30,955,200 lbs. were lard, 18,802,650 lbs. were canned pork, 5,583,600 lbs. of luncheon meat, 8,539,050 lbs. of pork and gravy and 4,680,000 lbs. of canned ham.

Last week's purchases were for 16,380,000 lbs. of lard at prices ranging from 13.89 to 15.00c per lb.; 3,166,800 lbs. of canned pork and gravy at 64.40 to 64.50c per lb.; 1,152,000 lbs. of canned ham at 59.87 to 59.95c per lb.; and 950,400 lbs. of canned luncheon meat at 41.85 to 41.90c per lb.

USDA will continue to accept offers on canned pork products. Lard purchases announced last week fill currently scheduled requirements. Further action on lard purchases will be announced later.

Awards last week on luncheon meat were made to six bidders out of eight who offered 1,603,800 lbs. The 14 successful bidders on pork and

gravy were out of 16 who offered 4,524,000 lbs. The four awards on canned ham were from eight who offered 2,484,000 lbs. Seven bidders on lard were successful out of 12 who offered 73,224,000 lbs.

Cattle Feeders Talk Beef Selling With Chain Stores

Problems of beef marketing and promotion were discussed in Denver recently by members of the Colorado Cattle Feeders Assn. and representatives of chain stores and retail markets.

Questions posed to chain store operators included beef marketing problems in buying and selling, consumer preferences, and how the chains can support the stationary prices of beef at the counter after successive drops in cattle prices of recent weeks.

Chain stores represented were: Safeway Stores, King Sooper Stores and Miller Markets. Representatives from the Retail Grocers Assn. and several independent grocers were also present.

British-Dutch Bacon Deal

Under terms of a recent agreement the United Kingdom will import from the Netherlands 500 to 700 tons of bacon per week at a price of not less than 29.1c per lb. It was agreed that the British will refund to the Netherlands all revenue received by the wholesalers in excess of 32.8c per lb. The deal is similar to the British-Danish bacon agreement.

Meat Index Lowest In Years

Meats were among the commodities which declined in price during the week ended December 13, while other consumer commodities remained steady, according to the Bureau of Labor Statistics. The wholesale price index on meats at 71.9 was the lowest in years and compared with 72.4 the week before and 84.9 for December, 1954. Meats helped drop the average primary market price index 0.1 to 111.0, the lowest for that in weeks. Live hogs advanced an average of 1.1; lard, 1.9; and hides, 4.2 per cent.

OCT. MEAT GRADING

Meat and meat products graded and certified by the U. S. Department of Agriculture in October, with comparisons ("000" omitted):

	Oct. 1955	Sept. 1955	Oct. 1954
Beef	322,562	542,628	475,490
Veal and calf	31,116	34,631	37,880
Lamb, yearling and mutton	22,444	21,356	21,732
Totals	576,122	598,615	535,102
All other meats and lard	12,646	13,067	15,743
Grand totals	588,768	611,682	550,845

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia during October, 1955 with comparisons, as reported by the U. S. Department of Agriculture (00's omitted):

State	Cattle	Calves	Hogs	Sheep
	'55	'54	'55	'54
Ala.	18.0	24.0	10.6	12.4
Fla.	32.0	38.0	14.3	13.5
Ga.	50.0	55.0	20.0	24.0
Totals	100.0	117.0	44.9	49.7
Jan.-Oct. 1955	1,008,000	370,700	2,196,000	1,500
Jan.-Oct. 1954	945,000	367,700	2,005,000	1,300

DOMESTIC SAUSAGE

(L.e.l. prices)

Pork sausage, hog cas.	37
Pork sausage, bulk	21 @ 28 1/2
Pork sausage, skinless	46
1-lb. pkge.	46
5-6-lb. pkge.	43 @ 44
Frankfurters, sheep cas.	45 1/2 @ 56
Frankfurters, skinless	37 @ 38
Bologna (ring)	36 @ 40
Bologna, artificial cas.	39 @ 51 1/2
Smoked liver, hog bungs.	40 1/2 @ 43
Smoked liver, art. cas.	33 @ 33 1/2
New Eng. lunch., spec.	50 @ 58
Polish sausage, smoked	49 @ 54
Tongue and Blood	42 1/2 @ 47
Oliver loaf	44 1/2 @ 45
Pepper loaf	47 1/2 @ 53
Pickle & Pimiento loaf	38 @ 40 1/2

SEEDS AND HERBS

(L.e.l. prices)

	Whole	Ground
Caraway seed	26	31
Cominos seed	23	28
Mustard seed,		
fancy	23	
Yellow American	17	
Oregano	34	
Coriander		
Morocco	22	28
Marjoram, French	46	52
Sage, Dalmatian		
No. 1	58	66

DRY SAUSAGE

(L.e.l. prices)

Cervelat, ch. hog bungs	88 @ 92
Thuringer	47 @ 49
Farmer	70 @ 73
Holsteiner	72 @ 75
R. C. salami	77 @ 79
Pepperoni	68 @ 70
Genoa style salami, ch.	92 @ 94
Cooked Salami	40 @ 41
Sicilian	81 @ 84
Gotsberg	75 @ 78
Mortadella	43 @ 47

SPICES

(Basis, Chgo., orig. bl-ls., bags, bales)

	Whole	Ground
Allspice, prime	1.03	1.12
Resifted	1.10	1.18
Chili Powder		47
Chili Pepper		41
Cloves, Zanzibar	59	65
Ginger, Jam., unbl.	72	76
Mace, fancy, Banda	3.25	3.50
West Indies		3.40
East Indies		3.40
Mustard flour, fancy		37
No. 1		33
West India Nutmeg		90
Paprika, Spanish		51
Pepper cayenne		54
Pepper:		
Red, No. 1		53
White		57
Black		47

SAUSAGE CASINGS

(L.e.l. prices quoted to manu-
facturers of sausage.)

Beef casings:	
Rounds—	
Export, nar., 32/35	1.35
mm.	1.10
Export, med., 35/38	1.35
Export, med. wide	1.50
38/40	2.15
Export, wide, 40/44	75
Export, jumbo, 44/up.	95
Domestic, reg.	16
Domestic, wide	13
No. 1 weas., 24 in. up.	8 @ 10
No. 2 weas., 22 in. up.	
No. 2 weasands	1.25 @ 1.50
Middles, sew, 1 1/2 @ 2 1/4	
Inch	1.75 @ 2.10
Middles, select, wide,	
2 1/2 @ 2 1/2 inch	1.85 @ 2.50
Middles, extra select,	
2 1/2 @ 2 1/2 inch	2.50 @ 3.40
Beef bungs, exp. No. 1	18 @ 25
Beef bungs, domestic	
Dried or salt, bladders,	
piece:	
8-10 in. wide, flat...	9 @ 11
10-12 in. wide, flat...	9 @ 11
12-15 in. wide, flat...	14 @ 18
Pork casings:	
Extra narrow, 20 mm.	
& down	4.00 @ 4.35
Narrow, medium,	
20 @ 32 mm.	3.70 @ 4.15
32 @ 35 mm.	2.30 @ 2.60
Spec. med.,	
35 @ 38 mm.	1.50 @ 1.90

Sow bungs	54 @ 58
Export bungs, 34 in. cut	48 @ 52
Lge. pr. bungs, 34 in.	27 @ 34
Med. prime bungs, 34	
in. cut	20 @ 27
Small prime bungs	12 @ 14
Hog middles, 1 per set,	
cap off	55 @ 70
Sheep casings (per hank):	
26-28 mm.	5.15 @ 5.75
24/26 mm.	5.50 @ 5.90
22/24 mm.	4.75 @ 5.15
20/22 mm.	3.85 @ 4.25
18/20 mm.	2.75 @ 3.10
16/18 mm.	1.75 @ 2.25

CURING MATERIALS

Nitrite of soda, in 400-lb.	
bbis., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of	
soda	5.65
Pure rfd., powdered nitrate	
of soda	8.65
Salt, in min. car of 45,000	
lbs., only paper sacked	
f.o.b. Chgo. gran., ton	28.00
Rock, per ton in 100-lb.	
bags, f.o.b. whse., Chicago	20.00
Sugar:	
Raw, 96 basis, f.o.b. N.Y.	5.80
Refined standard cane	
gran., basis (Chgo.)	8.50
Packers, curing sugar, 100-lb.	
bags, f.o.b. Reserve, La.,	
less 2%	8.35
Dextrose, per cwt.	
Cerelease, Reg. No. 53	7.55
Ex-W'he., Chicago	7.65

BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

Dec. 20, 1955

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)	
Native steer:	
Prime, 600/800	35 1/2
Choice, 500/700	33 1/2
Good, 500/700	32
Commercial cows	21
Bull	25 1/2
Canner & cutter cows	19 1/2

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	48 1/2
Foreqtrs., 5/800	29 1/2
Rounds, all wts.	39 @ 41
Trd. loins, 50/70 (1cl)	74 @ 78
Sq. chucks, 70/90	27
Arm chucks, 80/110	25
Briskets (1cl)	23
Ribs, 25/35 (1cl)	54 @ 57
Navels, No. 1	9 @ 9 1/2
Flanks, rough No. 1	10

Choice:	
Hindqtrs., 5/800	42 @ 43
Foreqtrs., 5/800	26
Rounds, all wts.	38 @ 40
Trd. loins, 50/70 (1cl)	60 @ 62
Sq. chucks, 70/90	26 @ 27
Arm chucks, 80/110	25
Briskets (1cl)	23
Ribs, 25/35 (1cl)	50
Navels, No. 1	9 @ 9 1/2
Flanks, rough No. 1	10

Good:	
Rounds	37 @ 38
Sq. cut chucks	25 @ 27
Briskets	22 @ 23
Ribs	42 @ 45
Loins	52 @ 55

COW & BULL TENDERLOINS

Fresh J/L	C-C Grade	Froz. C/L
60@63	Cows, 3/dn.	50@61
70@77	Cows, 3/4	64@67
80@82	Cows, 3/5	70@72
85@90	Cows, 5/up	85@88
	Bulls, 5/up	85@88

BEEF HAM SETS

Inside, 12/up	30 1/2
Outside, 8/up	36
Knuckles, 7 1/2/up	30 1/2

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	15 @ 16
Good, 70/down	14 @ 15

PACIFIC COAST WHOLESALE MEAT PRICES

FRESH BEEF (Carcass):	Los Angeles	San Francisco	No. Portland
	Dec. 20	Dec. 20	Dec. 20
STEER:			
500-600 lbs.	\$33.00@35.00	\$35.00@36.00	\$32.00@37.00
600-700 lbs.	32.00@34.00	33.00@35.00	31.00@36.00
Good:			
500-600 lbs.	30.00@33.00	32.00@34.00	30.00@34.00
600-700 lbs.	28.00@30.00	30.00@32.00	29.00@32.00
Commercial:			
350-600 lbs.	28.00@31.00	28.00@30.00	26.00@31.00
COW:			
Commercial, all wts.	21.00@23.00	24.00@27.00	22.00@26.00
Utility, all wts.	20.00@22.00	21.00@24.00	20.00@24.00
Canner-cutter	None quoted	19.00@20.00	17.00@20.00
Bull, Util. & com'l	25.00@29.00	None quoted	None quoted
FRESH CALF	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	36.00@39.00	36.00@38.00	33.00@37.00
Good:			
200 lbs. down	34.00@37.00	34.00@36.00	31.00@34.00
LAMB (Carcass):			
Prime:			
40-50 lbs.	38.50@41.00	38.00@40.00	36.00@39.50
50-60 lbs.	38.00@40.00	36.00@38.00	35.00@38.00
Choice:			
40-50 lbs.	38.50@41.00	38.00@40.00	36.00@39.50
50-60 lbs.	38.00@40.00	36.00@38.00	35.00@38.00
Good, all wts.	35.00@39.00	35.00@38.00	34.00@38.00
MUTTON (EWE):			
Choice, 70 lbs. down	None quoted	None quoted	12.50@16.00
Good, 70 lbs. down	None quoted	None quoted	12.50@16.00

BEEF PRODUCTS

Tongues, No. 1, 100's	27 1/2 @ 30
Hearts, reg., 100's	11 1/2
Livers, sel., 30/50's	25
Livers, reg., 35/50's	18
Lips, scalded, 100's	8 1/2 @ 9
Lips, unscaled, 100's	8
Tripe, scalded, 100's	5
Tripe, cooked, 100's	5 1/2
Lungs, 100's	5 1/2
Melts, 100's	5 1/2
Udders, 100's	4 1/2

FANCY MEATS

(L.C.I. prices)	
Beef tongues, corned	38
Veal breads, under 12 oz.	57
12 oz. up	93
Calf tongue, 1 lb./down	19
Ox tails, under 1/2 lbs.	13
Ox tails, over 1/2 lb.	17

BEEF SAUS. MATERIALS

FRESH

C. O. cow meat, bbls.	28 1/2 @ 29
Bull meat, bon'ls, bbls.	34 @ 34 1/2
Beef trim., 75/85, bbls.	21 1/2
Beef trim., 85/90, bbls.	25 1/2
Bon'ls chucks, bbls.	29 @ 29 1/2
Beef cheek meat,	
trmd., bbls.	17 1/2 @ 18
Beef head meat, bbls.	16 1/2
Shank meat, bbls.	31 @ 31 1/2
Veal trim., bon'ls, bbls.	24 @ 24 1/2

VEAL-SKIN OFF

(Carcass)	
(L.C.I. prices)	
Prime, 80/110	\$43.00@44.00
Prime, 110/150	41.00@42.00
Choice, 50/ 80	31.00@35.00
Choice, 80/110	37.00@40.00
Choice, 110/150	37.00@40.00
Good, 50/ 80	26.00@31.00
Good, 80/110	33.00@36.00
Good, 110/150	33.00@36.00
Commercial, all wts.	24.00@31.00

CARCASS LAMB

(L.C.I. prices)	
Prime, 40/50	35 @ 36
Prime, 50/60	33 1/2 @ 34 1/2
Choice, 40/50	35 @ 36
Choice, 50/60	33 1/2 @ 34 1/2
Good, all wts.	32 @ 35

NEW YORK

Dec. 20, 1955

WHOLESALE FRESH MEATS

BEEF CUTS

(L.C.I. prices)	
Steer:	
Prime carc., 6/700	\$38.00@40.00
Prime carc., 7/800	36.00@38.00
Choice carc., 6/700	35.00@37.00
Choice carc., 7/800	34.00@36.00
Hinds, pr., 6/700	47.00@52.00
Hinds, pr., 7/800	45.00@48.00
Hinds, ch., 6/700	43.00@46.00
Hinds, ch., 7/800	40.00@44.00

BEEF CUTS

(L.C.I. prices)	
Prime steer:	
Hindqtrs., 600/700	52.00 @ 54.0
Hindqtrs., 700/800	48.00 @ 53.0
Hindqtrs., 800/900	45.00 @ 47.0
Rounds, flank off	40.00 @ 42.0
Rounds, diamond bone,	
flank off	41.00 @ 43.0
Short loins, untrim.	75.00 @ 82.0
Short loins, trim.	100.00 @ 110.0
Planks	13.00 @ 14.0
Ribs (7 bone cut)	45.00 @ 54.0
Arm chucks	29.00 @ 31.0
Briskets	26.00 @ 28.0
Plates	11.00 @ 12.0
Foreqtrs. (Kosher)	34.00 @ 36.0
Arm Chucks (Kosher)	34.00 @ 37.0

Choice steer:	
Hindqtrs., 600/700	48.00 @ 50.0
Hindqtrs., 700/800	44.00 @ 47.0
Hindqtrs., 800/900	42.00 @ 43.0
Rounds, flank off	38.00 @ 40.0
Rounds, diamond bone,	
flank off	40.00 @ 42.0
Short loins, untrim.	62.00 @ 74.0
Short loins, trim.	84.00 @ 97.0
Planks	15.00 @ 14.0
Ribs (7 bone cut)	44.00 @ 52.0
Arm Chucks	27.00 @ 30.0
Briskets	26.00 @ 27.0
Plates	11.00 @ 12.0
Foreqtrs. (Kosher)	34.00 @ 35.0
Arm Chucks (Kosher)	29.00 @ 34.0

N. Y. MEAT SUPPLIES

(Receipts reported by the USDA Marketing Service. Week ended Dec. 17, 1955 with comparisons.)

STEER AND HEIFERS: Carcasses	
Week ended Dec. 17	10,900
Week previous	13,511
COW:	
Week ended Dec. 17	1,876
Week previous	1,839
BULL:	
Week ended Dec. 17	388
Week previous	410
VEAL:	
Week ended Dec. 17	10,130
Week previous	12,468
LAMB:	
Week ended Dec. 17	21,250
Week previous	68,757
MUTTON:	
Week ended Dec. 17	829
Week previous	8,346
HOG AND PIG:	
Week ended Dec. 17	11,779
Week previous	11,261
PORK CUTS:	
Week ended Dec. 17	1,220,069
Week previous	1,489,425
BEEF CUTS:	
Week ended Dec. 17	213,473
Week previous	265,658
VEAL AND CALF CUTS:	
Week ended Dec. 17	7,109
Week previous	3,000
LAMB AND MUTTON:	
Week ended Dec. 17	38,648
Week previous	10,542
BEEF CURED:	
Week ended Dec. 17	14,755
Week previous	29,791
PORK CURED AND SMOKED:	
Week ended Dec. 17	592,911
Week previous	284,393
LARD AND PORK FAT:	
Week ended Dec. 17	214,585
Week previous	5,272
LOCAL SLAUGHTER	
CATTLE:	
Week ended Dec. 17	13,060
Week previous	14,157
CALVES:	
Week ended Dec. 17	12,881
Week previous	14,388

FANCY MEATS

(L.C.I. prices)	
Veal breads, under 6 oz.	51
6/12 oz.	33
12 oz./up	8
Beef livers, selected	28
Beef kidneys	11
Oxtails, 3/4 lb./up, froz.	11

LAMB

(L.C.I. carcass prices)	
City	
Prime, 30/40	\$40.00@41.00
Prime, 40/45	42.00@44.00
Prime, 45/55	40.00@42.00
Choice, 30/40	38.00@40.00
Choice, 40/45	40.00@43.00
Choice, 45/55	38.00@40.00
Good, 30/40	37.00@38.00
Good, 40/45	38.00@40.00
Good, 45/55	35.00@37.00
Good, 55/65	30.00@33.00

Western	
Prime, 45/dn.	\$34.00@35.00
Prime, 45/55	35.00@37.00
Choice, 45/dn.	34.00@35.00
Choice, 45/55	34.00@37.00
Choice, 55/65	32.00@34.00
Good, 45/dn.	28.00@30.00
Good, 45/55	30.00@31.00
Good, 55/65	28.00@29.00

VEAL-SKIN OFF

(L.C.I. carcass prices)	
Western	
Prime, 80/130	\$40.00@47.00
Choice, 80/130	36.00@43.00
Good, 50/ 80	25.00@27.00
Good, 80/130	32.00@36.00
Com'l, 50/ 80	23.00@25.00
Com'l, 80/130	27.00@29.00

BUTCHER'S FAT

Shop fat (cwt.)	\$2.00
Breast fat (cwt.)	3.00
Edible suet (cwt.)	3.25
Inedible suet (cwt.)	3.25

HOGS:	
Week ended Dec. 17	68,534
Week previous	72,808
SHEEP:	
Week ended Dec. 17	48,820
Week previous	53,495

COUNTRY DRESSED MEAT

Carcasses	
VEAL:	
Week ended Dec. 17	6,177
Week previous	6,387

HOGS:	
Week ended Dec. 17	523
Week previous	446

LAMB AND MUTTON:	
Week ended Dec. 17	125
Week previous	97

PHILA. FRESH MEATS

Dec. 19, 1955	
WESTERN DRESSED	
(Cwt.)	
STEER CARCASS:	
Choice, 500/700	\$36.50@37.50
Choice, 700/900	35.00@36.00
Good, 500/800	33.00@35.00
COW:	
Com'l, all wts.	25.00@26.50
Utility, all wts.	22.00@23.50
VEAL (SKIN OFF):	
Choice, 80/110	39.00@41.00
Choice, 110/150	40.00@42.00
Good, 50/ 80	32.00@34.00
Good, 80/110	34.00@37.00
Good, 110/150	34.00@37.00
LAMB:	
Prime, 30/45	39.00@41.00
Prime, 45/55	38.00@40.00
Choice, 30/45	39.00@41.00
Choice, 45/55	38.00@40.00
Good, all wts.	35.00@38.00
MUTTON (EWE):	
Choice, 70/down	17.00@19.00
Good, 70/down	16.00@18.00
LOCALLY DRESSED	
STEER BEEF (lb):	
Hinds, 500/800	44@48
Hinds, 800/900	43@45
Rounds, no flank	43@47
Hip rd., + flank	42@45
Full loin, untrim.	47@50
Short loin, untrim.	58@64
Ribs (7 bone)	47@54
Arm chucks	30@32
Briskets	26@30
Short plates	11@15

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PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlisle Basis, Chicago Zone, Dec. 21, 1955)

SKINNED HAMS

Fresh or F.F.A.	Frozen
30 1/2 19/12	30 1/2
35 12/14	35
34 14/16	34
31 16/18	30 1/2 @ 31
30 18/20	29 1/2
29 1/2 22/24	29 1/2
29 1/2 24/26	29 1/2
29 25/30	29
28 25/up, 2's in.	28n

BELLIES

Fresh or F.F.A.	Frozen
19 1/2 6/8	19 1/2
19 8/10	19 1/2
17 10/12	19
17 12/14	17
14 14/16	14
14 16/18	14
12b 18/20	12n

PICNICS

Fresh or F.F.A.	Frozen
34.00@35.00	17
35.00@37.00	16
36.00@38.00	15
37.00@40.00	15
38.00@42.00	13 1/2n
39.00@44.00	13 1/2

FAT BACKS

Fresh or Frozen	Cured
7 1/2 6/8	8n
7 1/2 8/10	8
7 1/2 10/12	9 1/2
12n 14/16	13
13n 16/18	13 1/2n
13n 18/20	13 1/2n
13n 20/25	13 1/2n

LARD FUTURES PRICES

NOTE: Add 1/2¢ to all price quotations ending in 2 or 7.

FRIDAY, DEC. 16, 1955

Open	High	Low	Close
Dec. 10.50	10.85	10.47	10.85
Jan. 10.60	10.85	10.60	10.85b
Mar. 10.95	11.22	10.90	11.20-22
May 11.15	11.42	11.15	11.42
July 11.40	11.57	11.40	11.57b

Sales: 6,240,000 lbs.

Open interest at close Thurs., Dec. 15: Dec. 158, Jan. 234, Mar. 495, May 260, and July 12 lots.

MONDAY, DEC. 19, 1955

Dec. 11.05	11.10	11.00	11.07-05
Jan. 10.97	11.05	10.92	11.00b
Mar. 11.30	11.37	11.27	11.37a
May 11.45	11.52	11.45	11.50
July 11.65	11.67	11.65	11.67b
Sales: 5,640,000 lbs.			

Sales: 5,640,000 lbs.

Open interest at close Fri., Dec. 16: Dec. 133, Jan. 241, Mar. 499, May 258, and July 15 lots.

TUESDAY, DEC. 20, 1955

Jan.	11.02 -11.00	11.07 11.00	10.72 10.82	10.85-72 10.82b
Mar.	11.37	11.37	11.20	11.25-22
May	11.50	11.50	11.37	11.42a
July	11.67 -70	11.70	11.62	11.62

Sales: 7,400,000 lbs.

Open interest at close Mon., Dec. 19: Dec. 113, Jan. 244, Mar. 504, May 268, and July 16 lots.

WEDNESDAY, DEC. 21, 1955

Jan.	10.77	11.07	10.77	11.07
Mar.	11.17	11.45	11.17	11.45b
May	11.35	11.62	11.35	11.62a
July	11.80	11.80	11.80	11.80

Sales: 3,840,000 lbs.

Open interest at close Tues. Dec

Sales: 3,840,000 lbs.

Open interest at close Tues., Dec. 20: Dec. 68, Jan. 239, Mar. 516, May 272, and July 17 lots.

THURSDAY, DEC. 22, 1955

Jan.	11.15	11.00	11.42	11.72a
May	11.70	11.70	11.55	11.57a
July	11.80a

Sales: 2,000,000 lbs.

Open interest at close Wed.
Dec. 21: Dec. 23, Jan. 237, Mar.
298, May 276 and July 18 lots

Sales: 2,000,000 lbs.

Open interest at close Wed., Dec. 21: Dec. 23, Jan. 237, Mar. 528, May 276, and July 18 lots.

CHGO. FRESH PORK AND PORK PRODUCTS

Dec. 20, 1955 (L.C.I. prices)

Hams, skinned, 10/12	38
Hams, skinned, 12/14	36
Hams, skinned, 14/16	35 1/2
Picnics, 4/6 lbs., loose	18
Picnics, 6/8 lbs., loose	17
Pork loins, bon'ts, 100's, 58	@60
Shoulders, 16/dn., loose	21
Pork livers	@65 1/2
Tenderloins, fresh, 10's, 64	@65
Neck bones, bbls.	6
Ears, 30's	9 @10
Feet, s.c. 30's	5 1/2 @6

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers in job lots only)

Pork trim., reg. 40%	9 1/2
Pork trim., guar. 50%	10 @10 1/2
Pork trim., 80% lean, bbls.	22 1/2
Pork trim., 95% lean, bbls.	31 1/2
Pork head meat, trim.	14
Pork cheek meat, trim., bbls.	18

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$12.75
Refined lard, 50-lb. cartons, f.o.b. Chicago	12.50
Kettle rendered tierces, f.o.b. Chicago	13.25
Leaf kettle rendered tierces, f.o.b. Chicago	13.75
Lard flakes, f.o.b. Chicago	15.00
Neutral tierces, f.o.b. Chicago	15.00
Standard shortening, N. & S. (del.)	18.00
Hydro. shortening, N. & S.	19.25

WEEK'S LARD PRICES

P.S. or Dry	P.S. or Dry	Ref. In
Rend. Cash	Rend. Cash	50-lb. tins
(Tierces)	(Tierces)	(Open)
(Bd. Trade)	(Mkt.)	(Mkt.)
Dec. 16..10.87 1/2n	8 1/2 @9	11.12 1/2n
Dec. 17..10.87 1/2n	8 1/2 @9n	11.12 1/2n
Dec. 19..11.10n	9.00	11.00n
Dec. 20..10.80n	9.00	11.00n
Dec. 21..11.00n	9.07 1/2b	11.00n
Dec. 22..11.00n	9.17 1/2a	11.00n

HIGHER LIVE COSTS CUT HOG VALUES

Hog cut-out values fell back for the first time in some weeks as packers found themselves obliged to pay higher prices for the live animals, while pork prices in most instances were lower. Light hogs showed the worst retreat.

	—180-220 lbs.—	—220-240 lbs.—	—240-270 lbs.—
	Value	Value	Value
per cwt.	per cwt.	per cwt.	per cwt.
fin. yield	fin. yield	fin. yield	fin. yield
Lean cuts	\$ 8.92	\$12.71	\$ 8.64
Pat cuts, lard	3.75	5.37	5.16
Ribs, trimms., etc.	1.35	1.96	1.21
Cost of hogs	\$11.69	\$10.88	\$10.32
Condemnation loss	.04	.04	.04
Handling, overhead	.41	1.25	1.13
TOTAL COST	\$13.12	\$12.17	\$11.62
TOTAL VALUE	14.02	13.35	18.64
Cutting margin	+\$.88	+\$1.28	+\$1.62
Margin last week	+ 1.84	+ 2.60	+ 1.83

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles	San Francisco	No. Portland
	Dec. 20	Dec. 20	Dec. 20
FRESH PORK CARCASSES: (Packer Style)		(Shipper Style)	(Shipper Style)
80-120 lbs., U.S. 1-3..	None quoted	None quoted	None quoted
120-170 lbs., U.S. 1-3..	\$20.00@22.00	None quoted	\$20.00@21.50

FRESH PORK CUTS No. 1:

LOINS:			
8-10 lbs.	30.00@34.00	36.00@40.00	34.00@37.00
10-12 lbs.	30.00@34.00	36.00@38.00	34.00@37.00
12-16 lbs.	30.00@34.00	34.00@37.00	34.00@37.00

PICNICS:

	(Smoked)	(Smoked)	(Smoked)
4-8 lbs.	26.00@31.00	26.00@30.00	31.00@33.00

HAMS, skinned:

12-16 lbs.	42.00@49.00	47.00@50.00	43.00@48.50
12-18 lbs.	39.00@49.00	45.00@47.00	42.00@47.00

BACON, "Dry" Cure No. 1:

6-8 lbs.	34.00@42.00	40.00@44.00	37.00@40.00
8-10 lbs.	30.00@39.00	38.00@40.00	35.00@38.00
10-12 lbs.	28.00@38.00	32.00@36.00	33.00@36.00

LARD, Refined:

1-lb. cartons	13.00@15.00	17.00@18.00	14.00@16.00
50-lb. cartons & cans.	12.00@14.00	16.00@17.00	None quoted
Tierces	11.00@13.00	14.00@16.00	12.50@15.50

N. Y. FRESH PORK CUTS

Dec. 20, 1955 (L.C.I. prices)	Western
Pork loins, 8/12	\$30.00@34.00
Pork loins, 12/16	30.00@32.00
Hams, sknd., 10/14	39.00@41.00
Boston butts, 4/8	26.00@28.00
Spareribs, 3/down	28.00@31.00
Regular picnics, 4/8	22.00@24.00
Pork trim., regular	28.00
Pork trim., spec. 80%	44.00

N. Y. DRESSED HOGS

(Heads on, leaf fat in)	
50 to 75 lbs.	\$20.75@23.75
75 to 100 lbs.	20.75@23.75
100 to 125 lbs.	20.75@23.75
125 to 150 lbs.	20.75@23.75

CHGO. WHOLESALE SMOKED MEATS

Dec. 20, 1955	
Hams, skinned, 14/16 lbs., wrapped	41 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	43
Hams, skinned, 16/18 lbs., wrapped	40
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	41
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	32
Bacon, fancy sq. cut, seedless, 12/14 lbs., wrapped	30
Bacon, No. 1 sliced, 1-lb. open-faced layers	40

PHILA. FRESH PORK

Dec. 19, 1955 WESTERN DRESSED	
PORK CUTS—U.S. 1-3, L.B.:	
Reg. loins, trnd., 8/12	32@34
Reg. loins, trnd., 12/16	32@34
Reg. loins, trnd., 16/20	None qtd
Butts, Boston, 4/8	29@31
Spareribs, 3/down	30@32
Regular Picnics	22@24
LOCALLY DRESSED	
Pork loins, 8/12	33@36
Pork loins, 12/16	33@36
Bellies, 10/12	21@25
Spareribs, 3/down	31@33
Sk. hams, 10/12	43@47
Sk. hams, 12/14	42@45
Picnics, 4/8	24@26
Boston butts, 4/8	28@30

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended December 17, 1955 was 8.5, the USDA has reported. This ratio compared with the 8.4 ratio for the preceding week and 11.3 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.248, \$1.269 and \$1.502 per bu. during the three periods, respectively.

BY-PRODUCTS... FATS AND OILS

BY-PRODUCTS MARKET

Wednesday, Dec. 21, 1955

BLOOD
Unground, per unit of ammonia (bulk) *4.75n

DIGESTER FEED TANKAGE MATERIAL
Wet rendered, unground, loose:
Low test *5.00n
Med. test *5.00n
High test *4.75n
Liquid stick, tank cars *1.75

PACKINGHOUSE FEEDS Carlots, ton
50% meat, bone scraps, bagged, \$67.50@ 72.50
50% meat, bone scraps, bulk 65.00@ 70.00
55% meat scraps, bagged 85.00
60% digester tankage, bagged, 70.00@ 75.00
60% digester tankage, bulk 67.50@ 72.50
80% blood meal, bagged 110.00@ 117.50
Steamed bone meal bagged (spec. prep.) 85.00
60% steamed bone meal, bagged 65.00@ 70.00

FERTILIZER MATERIALS
Feather tankage, ground, per unit ammonia 3.60
Hoof meal, per unit ammonia 6.25@ 6.35

DRY RENDERED TANKAGE
Low test, per unit prot. *1.05@ 1.10n
Med. test, per unit prot. *1.00@ 1.05n
High test, per unit prot. *.95@ 1.00n

GELATINE AND GLUE STOCKS Per. cwt.
Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted) 6.00@ 7.00
Cattle jaws, scraps and knuckles, per ton 55.00@ 57.00
Pig skin scraps and trimmings 5.25@ 5.50

ANIMAL HAIR
Winter coil dried, per ton *125.00@ 135.00
Summer coil dried, per ton *60.00@ 65.00
Cattle switches, per piece 4@ 5 1/4
Winter processed, gray, lb. 20
Summer processed, gray, lb. 13@ 14

n.—nominal. a.—asked. *Quoted delivered.

TALLOWs and GREASES

Wednesday, Dec. 21, 1955

Consumer buying interest at 7 1/2c, Chicago, basis on bleachable fancy tallow, did not bring out any material late last week as sellers maintained a firm hold on product. The undertone was strong. Tallow and greases for eastern destination were also held higher. All hog choice white grease sold at 8 3/4c, c.a.f. New York. Bleachable fancy tallow sold at 8 3/4c, same destination. Edible tallow sold within the quoted range of 8 1/2@8 1/4c, Chicago basis.

On Friday, additional tanks of all hog choice white grease sold at 8 1/4@ 8 3/4c, and bleachable fancy tallow at 8 1/2c, all delivered New York. B-white grease and special tallow traded at 7c, c.a.f. Chicago. Edible tallow was in better demand, consequently several tanks sold at 8 1/2c, f.o.b. Chicago and Chicago basis.

No material change was registered on Monday of the new week, with sellers still holding out for higher prices. Several tanks of edible tallow

sold at 8 3/4c, Chicago basis, or 1/4c over last trading. Eastern interests paid steady on several more tanks of all hog choice white grease and bleachable fancy tallow.

Users raised their ideas, basis 7 3/4c, Chicago, bleachable fancy tallow on Tuesday, and a fair to good trade developed. Bleachable fancy tallow sold at 7 3/4c, and yellow grease at 6 3/4c, all c.a.f. Chicago. Additional tanks of all hog choice white grease moved at 8 1/2@8 3/4c, c.a.f. New York. Bleachable fancy tallow sold at 8 3/4@8 1/2c, c.a.f. East, product considered. Several tanks of edible tallow sold at 8 1/2c, f.o.b. River, equal to 9c, Chicago basis.

No material change was registered at midweek. Identical bids were in the market, with offerings on the light side. A little easiness was felt for eastern destination. All hog choice white grease sold at 8 1/4c and 8 1/2c, c.a.f. New York, the latter price for immediate shipment. Bleachable fancy tallow was bid at 8 1/4c and 8 3/4c, same delivery point, and product considered.

TALLOWs: Wednesday's quota-

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tions: edible tallow, 9c; original fancy tallow, 8c; bleachable fancy tallow, 7 3/4c; prime tallow, 7 1/2c; special tallow, 7 1/4c; No. 1 tallow, 7c; and No. 2 tallow, 6 @ 6 1/4c.

GREASES: Wednesday's quotations: not all hog choice white grease, 7 3/4c; B-white grease, 7 1/4c; yellow grease, 6 3/4c; house grease, 6 1/4 @ 6 1/2c; brown grease, 5 3/4 @ 6c. The all hog choice white grease was quoted at 8 1/4 @ 8 1/2c, c.a.f. East.

EASTERN BY-PRODUCTS

New York, Dec. 21, 1955
Dried blood was quoted Wednesday at \$5 nominal per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 per unit of ammonia and dry rendered tankage was priced at \$1.10 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, DEC. 16, 1955

	Open	High	Low	Close	Prev. close
Jan.	13.35b	13.38b	13.20b
Mar.	13.50b	13.57	13.50b
May	13.52b	13.59	13.51b
July	13.50b	13.57b	13.52b
Sept.	13.30b	13.36b	13.30b
Oct.	13.25b	13.30b	13.22b
Dec.	13.35a	13.28b

Sales: 39 lots.

MONDAY, DEC. 19, 1955

	Open	High	Low	Close	Prev. close
Jan.	13.40b	13.45b	13.38b
Mar.	13.58b	13.70	13.63	13.70	13.57
May	13.65	13.72	13.65	13.72	13.59
July	13.62	13.69	13.62	13.68	13.57
Sept.	13.40b	13.52	13.52	13.52	13.36b
Oct.	13.30b	13.40	13.40	13.40b	13.30b
Dec.	13.25b	13.45b	13.28b

Sales: 124 lots.

TUESDAY, DEC. 20, 1955

	Open	High	Low	Close	Prev. close
Jan.	13.40b	13.50b	13.45b
Mar.	13.65b	13.77	13.66	13.67	13.70
May	13.67b	13.79	13.67	13.68	13.72
July	13.68b	13.77	13.64	13.64	13.68
Sept.	13.52b	13.52	13.52	13.45b	13.52
Oct.	13.40b	13.40b	13.40b
Dec.	13.45a	13.45	13.45b

Sales: 87 lots.

WEDNESDAY, DEC. 21, 1955

	Open	High	Low	Close	Prev. close
Jan.	13.50b	13.60b	13.50b
Mar.	13.65b	13.84	13.73	13.82	13.67
May	13.67b	13.84	13.74	13.83b	13.68
July	13.69b	13.83	13.76	13.82	13.64b
Sept.	13.50b	13.60	13.60	13.64b	13.45b
Oct.	13.40b	13.50b	13.40b
Dec.	13.45a	13.35b	13.45

Sales: 182 lots.

VEGETABLE OILS

Wednesday, Dec. 21, 1955

Crude cottonseed oil, carlots, f.o.b.	11 1/4 pd
Valley	11 1/4 pd
Southeast	11 1/4 pd
Texas	11 1/4 @ 11 1/4 pd
Corn oil in tanks, f.o.b. mills	12b
Peanut oil, f.o.b. mills	18 3/4n
Soybean oil, f.o.b. mills	11pd
Coconut oil f.o.b. Pacific Coast	10 1/4n
Cottonseed foots:
Midwest and West Coast	17 1/2 @ 2
East	17 1/2 @ 2

OLEOMARGARINE

Wednesday, Dec. 21, 1955

White domestic vegetable	26
Yellow Quarters	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	9 3/4 @ 9 3/4
Extra oleo oil (drums)	13 1/2

n—nominal, n—asked, pd.—paid

HIDES AND SKINS

Packer hides sold steady in moderate activity—River light native cows the exception sold at 6c on Omaha and St. Joe production—Small packer and country hide markets firm—Northern kip and overweights sold at 33c and 30c—Shearlings sold on a wide range.

CHICAGO

PACKER HIDES: The hide market was a repetition of trading Monday of last week, in effect, that light trading was accomplished at steady prices. Heavy native cows sold at 12c @ 12 1/2c, branded cows at 11c @ 11 1/2c and River light native cows at 15 1/2c.

Activity was only fair in the hide market on Tuesday, and not all selections of hides were traded. Steady prices ruled throughout the day until late when Omaha and St. Joe production light native cows sold at 16c. Branded steers were also traded late in the day, and butts brought 11 1/2c and Colorados 11c. In earlier trading Chicago heavy native steers sold at 13 1/2c, while Rivers brought 13c. Northern heavy native cows sold at 12 1/2c, and Rivers sold at 12c. St. Louis light native cows sold at 15 1/2c and Chicagos brought 15c.

At midweek, Northern light native cows sold at 14 1/2c, branded cows at 11c and 11 1/2c, and River heavy native steers at 13c.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market continued firm, with steady prices generally paid for 50-lb. and 60-lb. averages. The 50-lb. average sold in the Midwest at 13c, while 13 1/2c was paid at mideastern locations. The 60-lb. average reportedly sold as high as 11 1/2c in the Midwest. Some 40-lb. average sold at 16 1/2c out of the Southwest, but offerings generally were reportedly scarce. The country hide market carried strength, with straight 48 @ 50-lb. average locker butchers traded at 9 1/2c and 10c. Some collector hides reportedly sold as high as 11c. Renderers were quoted nominal at 9c.

CALFSKINS AND KIPSKINS: The calfskin market was quiet, but considered steady at 51c on lights and 50c on heavies. Northern kipskins sold, and kip brought 33c while overweights sold at 30c. Southwestern kip and overweights sold at 32c and 29c.

SHEEPSKINS: Some No. 1 shearlings sold at 2.35 and at 2.75, depending on quality. Fall clips sold at 3.00 and 3.25. Late last week, some No. 2 shearlings sold at 1.75.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Week ended Dec. 21, 1955	Cor. Week 1954
Hvy. Nat. steers13	@13 1/2n	10 @10 1/2n
Lt. Nat. steers15 1/4	@16n	12 1/2 @13n
Hvy. Tex. steers	11n	8 1/2n
Ex. lgt. Tex.	15 1/4n	12n
Butt brnd. steers	11 1/4n	9n
Col steers	11n	8 1/2n
Branded cows11	@11 1/2n	9 @ 9 1/2n
Hvy. Nat. cows12	@12 1/2n	12 @12 1/2n
Lt. Nat. cows14 1/4	@16n	9 1/2 @10n
Nat. bulls10 1/2	@11n	8 @ 8 1/2n
Branded bulls9 1/2	@10n	7 @ 7 1/2n
Calfskins,
Nor., 10/15	50n	32 1/2n
10/down	51n	37 1/2n
Kips, Nor., 15/25	33	23 1/2n

SMALL PACKER HIDES		Week ended Dec. 21, 1955	Cor. Week 1954
50 lbs. and over11	@11 1/2	9 1/2n
50 lbs.13	@13 1/2	10 1/2 @11n
Calfskins, all wts.40	@42 1/2n	23 @24n
Kips, all wts.23	@25n	17 @18n

SHEEPSKINS		Week ended Dec. 21, 1955	Cor. Week 1954
Packer shearlings,
No. 1	2.35 @ 2.75	2.00 @ 2.25n
Dry Pelts	24 @ 25a	24n
Horsehides, Untrim.	8.50n	7.50 @ 7.75n

N.Y. HIDE FUTURES

FRIDAY, DEC. 16, 1955

	Open	High	Low	Close
Jan.	11.65b	11.83	11.75	11.77
Apr.	12.20b	12.35	12.30	12.33
July	12.80b	12.90	12.87	12.87b
Oct.	13.25b	13.30	13.30	13.30b
Jan.	13.35b	13.60b
Apr.	13.80b	13.85b

Sales: 52 lots.

MONDAY, DEC. 19, 1955

	Open	High	Low	Close
Jan.	11.76b	11.78	11.73	11.73
Apr.	12.30b	12.38	12.30	12.31 - 30
July	12.95b	12.85	12.80	12.80
Oct.	13.27b	13.28b
Jan.	13.57b	13.60	13.60	13.60
Apr.	13.80b	13.85b

Sales: 67 lots.

TUESDAY, DEC. 20, 1955

	Open	High	Low	Close
Jan.	11.65-63	11.65	11.62	11.62b
Apr.	12.20b	12.23	12.23	12.20b
July	12.75	12.75	12.75	12.70b
Oct.	13.10b	13.15b
Jan.	13.40b	13.47b
Apr.	13.75b	13.77b

Sales: 38 lots.

WEDNESDAY, DEC. 21, 1955

	Open	High	Low	Close
Jan.	11.63	11.65	11.60	11.65b
Apr.	12.21b	12.24	12.20	12.24b
July	12.60b	12.74	12.60	12.70b
Oct.	13.16b	13.14b
Jan.	13.45b	13.46b
Apr.	13.75b	13.75b

Sales: 82 lots.

THURSDAY, DEC. 22, 1955

	Open	High	Low	Close
Jan.	11.61b	11.76	11.72	11.74b
Apr.	12.29	12.34	12.29	12.32
July	12.70b	12.81	12.81	12.78b
Oct.	13.10b	13.28b
Jan.	13.40b	13.58b
Apr.	13.65b	13.87b

Sales: 51 lots.

Denmark Opens Door To Hide Imports From United States

Denmark is opening her doors to the import of more hides and skins and other commodities from the United States, the Department of Agriculture has reported.

Among commodities recently added to Denmark's "general free list"—those which may be imported without licenses from dollar areas as well as others, are undressed and dressed hides and skins, vegetable tanning materials and extracts, and animal leather oils and marrow oil. The new free list is effective this month.

LIVESTOCK MARKETS... Weekly Review

November Kill Of Cattle, Hogs Sets New Month Records

Livestock slaughter under federal inspection in November revealed new records on cattle and hogs, with that of the former setting a new high for eleven months of the year. Slaughter of hogs was the largest for any month since December 1952. Slaughter of calves and sheep was down from October, but larger than last year for both classes.

Inspected packers butchered a total of 1,661,681 head of cattle in November to set a new record for the month and nearly 60,000 head more than last year. However, the previous high November cattle kill numbered about 1,653,000 in 1953. October slaughter of cattle on the other hand, numbered 1,692,772 head. Eleven-month slaughter of cattle at 17,438,218 head was a new all-time high and compared with the previous peak of 16,893,639 last year.

Calf slaughter of 700,096 animals was down from 727,738 in October, but slightly larger than the 694,264 in November last year. It was, however, the largest kill of the young bovines since 1947. For the year, the 6,866,448-head kill of calves was considerably smaller than last year's 6,933,864 for the period.

Slaughter of hogs rose sharply in November to 6,857,126 head for a new month peak and compared with 6,144,099 in October and 5,840,532 last year, a 17 per cent gain over 1954. Slaughter of 54,046,018 hogs through November this year showed a 16 per cent increase over 46,774,754 last year. Another increase is

seen in hog slaughter for December. The all-time record monthly hog slaughter for meat under federal inspection was 7,839,000 in January 1944.

November slaughter of sheep and

lambs totaled 1,161,585 head for a moderate decline from 1,247,536 killed in October, but showed a small edge over 1,160,437 butchered in November last year. For the year so far, slaughter of sheep at 13,228,640 head continued to hold an edge over last year, for which the aggregate was 12,980,488.

FEDERALLY INSPECTED SLAUGHTER

CATTLE	
	1955
January	1,521,087
February	1,518,151
March	1,524,490
April	1,451,705
May	1,557,978
June	1,540,877
July	1,524,476
August	1,798,589
September	1,751,619
October	1,692,772
November	1,661,681
December	1,682,719

CALVES	
	1955
January	563,463
February	517,099
March	669,556
April	596,814
May	587,528
June	610,900
July	549,944
August	945,579
September	709,258
October	727,738
November	700,096
December	698,732

HOGS	
	1955
January	5,518,157
February	4,987,946
March	5,491,195
April	4,472,045
May	4,164,368
June	5,718,190
July	3,428,043
August	4,474,888
September	5,144,401
October	6,144,099
November	6,857,126
December	6,110,109

SHEEP AND LAMBS	
	1955
January	1,228,387
February	1,079,567
March	1,244,190
April	1,170,811
May	1,228,444
June	1,206,300
July	1,075,724
August	1,238,980
September	1,344,490
October	1,247,532
November	1,161,585
December	1,167,110

ELEVEN-MONTH TOTALS	
	1955
Cattle	17,438,218
Calves	6,866,448
Hogs	54,046,018
Sheep	13,228,640

SALABLE LIVESTOCK AT 12 MARKETS IN NOV.

	Nov., 1955	Nov., 1954
CATTLE		
Chicago	212,320	206,138
Cincinnati	21,127	23,643
Denver	18,974	97,300
Fort Worth	47,390	64,578
Indianapolis	41,079	44,236
Kansas City	117,905	125,042
Oklahoma City	59,740	73,220
Omaha	205,941	216,067
St. Joseph	70,295	69,943
St. Louis NSY	82,163	84,084
Sioux City	137,413	149,192
S. St. Paul	121,999	118,671
Totals	1,210,509	1,272,114

CALVES		
Chicago	8,619	8,923
Cincinnati	4,319	4,627
Denver	18,974	9,323
Fort Worth	13,941	23,382
Indianapolis	6,010	6,168
Kansas City	11,603	19,315
Oklahoma City	8,463	20,859
Omaha	23,415	28,310
St. Joseph	5,980	7,986
St. Louis NSY	17,382	21,684
Sioux City	33,969	44,908
S. St. Paul	65,842	65,300
Totals	218,517	271,794

HOGS		
Chicago	359,309	285,394
Cincinnati	63,862	57,218
Denver	15,635	20,847
Fort Worth	7,922	8,224
Indianapolis	223,135	185,893
Kansas City	54,869	45,038
Oklahoma City	11,427	11,354
Omaha	368,054	263,083
St. Joseph	195,436	139,809
St. Louis NSY	267,132	237,998
Sioux City	293,478	219,193
S. St. Paul	416,465	311,831
Totals	2,271,724	1,786,545

SHEEP		
Chicago	57,282	55,491
Cincinnati	6,493	6,404
Denver	60,796	69,278
Fort Worth	27,719	42,801
Indianapolis	25,642	25,728
Kansas City	30,859	36,817
Oklahoma City	8,433	9,098
Omaha	49,370	54,814
St. Joseph	30,852	20,860
St. Louis NSY	34,072	36,699
Sioux City	45,213	47,744
S. St. Paul	113,122	99,971
Totals	489,853	511,615

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VEGETABLE JUICES, INC.
4887 S. KNOX AVE. CHICAGO 32, ILLINOIS

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, December 17, 1955, as reported to The National Provisioner:

CHICAGO

Armour, 19,974 hogs; Shippers, 42,685 hogs; and Others, 31,776 hogs.
Totals: 24,778 cattle, 875 calves, 94,435 hogs, and 7,395 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour...	3,284	700	2,227	1,729
Swift ..	3,832	857	4,700	2,802
Wilson ..	1,566	...	4,645	...
Butchers	6,779	146	1,261	...
Others ..	2,212	...	1,622	568
Totals...	17,653	1,703	14,445	5,089

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour ..	3,276	858	13,343	4,183
Swift ..	4,117	1,716	15,423	2,433
Hunter ..	1,022	...	9,069	...
Bell	2,883	...
Kroy	4,538	...
Lacide
Laer
Totals...	8,415	2,574	47,256	6,616

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift ..	4,445	587	25,399	4,503
Armour...	3,851	338	14,953	2,433
Others ..	4,702	...	4,658	...
Totals*	12,998	925	45,010	6,936

*Do not include 306 cattle, 268 calves, and 17,652 hogs direct to packers.

SIoux CITY

	Cattle	Calves	Hogs	Sheep
Armour ..	4,432	13	22,103	2,621
Swift	12,975	3,954
Butchers	600
Others ..	9,699	101	37,890	884
Totals...	121,982	121	72,985	7,459

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy ..	2,045	497	2,499	...
Dunn ..	178
Sunflower	74	...	33	...
Dold ..	109	...	499	...
Excel ..	690
Kansas ..	617
Armour...	59	...	642	...
Swift	598	...
Others ..	1,728	...	445	246
Totals...	5,500	497	3,476	1,486

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour...	2,140	181	336	931
Wilson ..	2,149	228	350	531
Others ..	6,147	629	1,416	...
Totals*	10,436	1,038	2,102	1,462

*Do not include 1,734 cattle, 52 calves, 23,719 hogs and 506 sheep direct to packers.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour...	121	27
Cudahy
Swift ..	612	73	24	...
Wilson ..	1,306
Com'l ..	956
Atlas ..	956
Acme ..	956
United ..	718	20	574	...
Gr. West	526
Ideal ..	514
Harman	356
Clougherty	...	1,180
Luer ..	88	...	342	...
Others ..	2,975	462	571	...
Totals...	9,651	582	2,891	...

MILWAUKEE

	Cattle	Calves	Hogs	Sheep
Packers	1,677	6,872	8,911	1,473
Butchers	2,573	1,878	229	889
Totals...	4,250	8,750	9,140	1,862

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour ..	5,636	5,200	33,591	5,210
Brusch ..	1,077
Rifkin ..	899	30
Superior	1,717
Swift ..	6,042	5,658	55,848	4,145
Others ..	2,460	3,650	11,291	2,964
Totals...	17,831	14,538	100,730	12,309

PORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour...	1,632	1,204	614	2,107
Swift ..	1,732	913	452	3,776
Bl. Bon.	177	19	53	...
City ..	539	11	68	...
Rosenthal	120	2
Totals...	4,200	2,149	1,187	5,883

TOTAL PACKER PURCHASES

	Week end.	Prev. week	Same week
Cattle	137,694	201,726	160,942
Hogs	393,467	491,465	358,888
Sheep	56,497	90,978	62,700

OKLAHOMA CITY*

	Cattle	Calves	Hogs	Sheep
Armour...	2,569	260	528	1,477
Wilson ..	2,572	300	206	1,529
Others ..	7,610	475	1,078	...
Totals*	12,751	1,035	1,812	3,006

*Do not include 2,048 cattle, 270 calves, 21,114 hogs and 144 sheep direct to packers.

OMAHA*

	Cattle	Calves	Hogs	Sheep
Armour ..	8,731	18,071	3,285	...
Cudahy ..	4,369	15,048	2,569	...
Swift ..	6,012	18,872	2,988	...
Wilson ..	3,765	14,438	2,427	...
Am. Stores	819
O'Neill ..	766
Neb. Beef	827
Eagle ..	145
Gr. Omaha	867
Toftman
Rothschild	1,608
Kingman ..	1,439
Merchants	169
Midwest ..	203
Omaha ..	783
Palmer ..	756
Others	10,065
Totals...	33,671	85,494	10,569	...

DENVER*

	Cattle	Calves	Hogs	Sheep
Armour...	1,805	50	4,298	...
Swift ..	1,648	108	7,190	3,521
Cudahy ..	845	65	10,525	218
Wilson ..	950	...	4,598	...
Others ..	6,866	103	3,400	743
Totals...	12,114	326	21,115	13,378

CINCINNATI*

	Cattle	Calves	Hogs	Sheep
Gall	12	...	318
Schlachter	150
Others ..	4,924	919	18,019	810
Totals*	5,074	931	18,019	1,128

*For week ended December 10, 1955.

CORN BELT DIRECT TRADING

Des Moines, Dec. 21—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were quoted by the USDA as follows:

Hogs, U.S. No. 1-3:

120-180 lbs.	\$7.60@ 9.85
180-240 lbs.	9.50@10.85
240-300 lbs.	8.10@10.60
300-400 lbs.	7.85@ 9.50

Sows:

270-360 lbs.	8.50@ 9.50
400-550 lbs.	6.50@ 8.25

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture:

	This week	Last week	Last year
Dec. 15...	85,000	85,000	81,000
Dec. 16...	91,000	97,000	67,000
Dec. 17...	62,500	74,000	47,000
Dec. 19...	95,000	111,000	102,000
Dec. 20...	82,500	100,000	72,500
Dec. 21...	80,000	91,000	64,000

WEEKLY INSPECTED SLAUGHTER

Slaughter of livestock at major centers during the week ended, December 17, 1955 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, N. Y. City Area ¹	13,066	12,881	68,534	48,820
Baltimore, Philadelphia	8,242	1,373	33,903	2,870
Cincinnati, Cleveland, Detroit
Indianapolis	17,591	5,583	118,817	16,130
Chicago Area	24,529	8,000	65,495	6,503
St. Paul-Wis. Areas ²	32,118	35,701	175,597	16,218
St. Louis Area ³	14,405	5,367	128,857	10,092
Sioux City	12,040	23	40,373	3,235
Omaha Area	34,563	1,022	122,534	12,505
Kansas City	17,361	8,273	61,242	7,676
Iowa-St. Minnesota ⁴	31,160	15,042	392,963	32,737
Louisville, Evansville, Nashville, Memphis	8,459	8,736	62,963	Available
Georgia-Alabama Areas ⁵	6,533	3,341	38,674	...
St. Joseph, Wichita, Okla. City	20,615	5,267	96,575	9,685
Ft. Worth, Dallas, San Antonio	18,426	6,741	34,464	9,614
Denver, Ogden, Salt Lake City	16,572	1,069	25,107	14,528
Los Angeles, San Francisco Areas ⁶	28,463	4,091	45,829	32,598
Portland, Seattle, Spokane	7,385	649	23,561	4,131
GRAND TOTALS	309,528	118,249	1,535,493	227,622
Totals previous week	347,116	130,052	1,596,804	264,334
Totals same week 1954	302,269	121,790	1,202,665	211,234

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended December 10, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to 1000 lbs.	Good and Choice	Good and Choice	Good and Choice	Good and Choice	Good and Choice	Good and Choice	
Toronto	\$19.50	\$20.75	\$27.32	\$23.42	\$23.00	\$26.27	\$20.00	
Montreal	20.00	22.00	22.00	22.00	23.25	26.50	18.00	
Winnipeg	17.80	17.75	24.19	20.15	19.92	23.45	18.50	
Calgary	17.35	18.09	17.34	14.74	19.38	24.00	16.20	
Edmonton	16.75	17.75	17.00	16.50	20.00	24.25	17.00	
Lethbridge	...	19.25	...	19.25	24.00	16.00	17.75	
Pr. Albert	16.00	18.20	16.50	16.50	22.00	14.40	15.25	
Moose Jaw	17.50	18.00	17.00	14.50	18.40	22.00	15.50	
Saskatoon	16.75	17.90	19.50	19.00	18.30	22.00	16.00	
Regina	16.85	17.15	18.00	15.85	18.25	22.00	16.25	
Vancouver	17.00	18.50	...	17.65	18.00	

*Dominion Government premiums not included.

SOUTHERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia, Dothan, Alabama and Jacksonville, Florida during the week ended Dec. 16:

	Cattle	Calves	Hogs
Week ended Dec. 16	3,244	1,675	23,080
Week previous five days	3,817	1,389	23,584
Corresponding week last year	2,910	1,417	18,182

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Dec. 21 were reported as follows:

CATTLE:

Steers, prime	\$20.00@22.00
Steers, choice	

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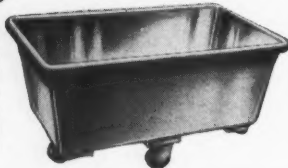
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OFFICE AND FACTORY, PORT CHESTER, N. Y.

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STAINLESS STEEL
EQUIPMENT

MODEL No. 18
OVERALL DIMENSIONS
47" x 26"
23" Height
CAPACITY—500 lbs.

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Manufactured by
THE STANDARD CASING CO., Inc., 121 Spring St., New York 12

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended December 17, 1955, compared:

	CATTLE		Cor.
	Week Ended	Prev. Week	
Chicago†	24,778	28,289	27,905
Kan. City†	19,356	22,394	14,402
Omaha†	34,570	27,085	
E. St. Louis†	10,989	11,426	9,747
St. Joseph†	12,647	12,304	11,790
Sioux City†	12,504	13,508	8,149
Wichita†	4,933	7,010	4,425
New York & Jer. City†	13,066	14,157	13,067
Okla. City†	13,300	16,102	11,207
Cincinnati†	3,860	5,474	4,557
Denver†	15,871	13,074	12,484
St. Paul†	20,062	15,426	
Milwaukee†	4,242	5,942	4,258
Totals	135,046	203,442	164,571

	HOGS		Cor.
	Week Ended	Prev. Week	
Chicago†	51,750	52,704	53,511
Kan. City†	14,455	15,576	11,224
Omaha†	93,430	67,583	
E. St. Louis†	45,256	48,800	26,263
St. Joseph†	58,104	57,816	57,847
Sioux City†	41,730	38,312	32,598
Wichita†	16,232	15,469	15,192
New York & Jer. City†	68,534	72,803	54,729
Okla. City†	25,821	22,826	18,697
Cincinnati†	16,235	19,466	12,061
Denver†	17,049	16,494	
St. Paul†	89,439	75,135	48,013
Milwaukee†	9,136	7,858	4,800
Totals	436,712	537,344	399,597

	SHEEP		Cor.
	Week Ended	Prev. Week	
Chicago†	7,395	6,804	6,368
Kan. City†	5,089	5,491	7,875
Omaha†	12,225	11,271	
E. St. Louis†	6,616	7,187	4,585
St. Joseph†	6,940	10,769	7,875
Sioux City†	3,206	4,920	3,494
Wichita†	1,240	2,963	1,213
New York & Jer. City†	48,820	53,495	45,807
Okla. City†	2,028	3,150	1,896
Cincinnati†	156	881	582
Denver†	11,331	6,931	
St. Paul†	9,355	11,640	6,885
Milwaukee†	1,862	1,615	842
Totals	93,707	132,471	105,624

*Cattle and calves.
†Federally inspected slaughter, including directs.
‡Stockyards sales for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended December 10:

	CATTLE		Same week
	Week Ended	Prev. Week	
Western Canada...	18,560	16,306	
Eastern Canada...	18,310	15,953	
Totals	36,870	32,259	

	HOGS		Same week
	Week Ended	Prev. Week	
Western Canada...	73,643	67,547	
Eastern Canada...	66,545	50,773	
Totals	140,188	118,320	

	SHEEP		Same week
	Week Ended	Prev. Week	
Western Canada...	5,425	5,566	
Eastern Canada...	8,358	7,997	
Totals	13,783	13,563	

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended Dec. 17:

	Cattle		Hogs		Sheep	
	Week to date	Prev. week	Week to date	Prev. week	Week to date	Prev. week
Salable (incl. directs)	155	29	3,635	27,903	17,430	
Prev. week	266	45	20			
Total (incl. directs)	6,208	3,636	29,111	24,150		

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	RECEIPTS			
	Cattle	Calves	Hogs	Sheep
Dec. 15...	2,445	239	22,857	2,863
Dec. 16...	711	147	15,860	627
Dec. 17...	108	...	1,941	3
Dec. 18...	20,921	224	14,895	3,234
Dec. 19...	7,500	300	20,500	2,800
Dec. 20...	11,000	400	16,000	2,000
*Wk. so far	39,421	924	51,395	8,034
Prev. wk.	43,794	1,267	64,699	10,852
Yr. ago.	29,019	843	46,729	8,684
2 yrs. ago	35,474	1,119	83,228	12,367

*Including 161 cattle, 154 calves and 5,509 hogs direct to packers.

	SHIPMENTS			
	Cattle	Calves	Hogs	Sheep
Dec. 15...	2,445	38	9,652	1,466
Dec. 16...	2,344	31	9,904	601
Dec. 17...	114	749	478	...
Dec. 18...	6,085	15	3,015	1,135
Dec. 19...	5,000	...	5,000	500
Dec. 20...	6,000	...	5,000	500
Dec. 21...	6,000	...	5,000	500
*Wks. so far	17,085	15	13,015	2,135
Prev. wk.	21,217	127	22,280	3,523
Yr. ago.	10,622	67	7,675	3,225
2 yrs. ago	14,475	236	6,410	4,637

	DECEMBER RECEIPTS	
	1955	1954
Cattle	147,285	139,464
Calves	7,583	5,679
Hogs	303,039	270,408
Sheep	32,870	41,392

	DECEMBER SHIPMENTS	
	1955	1954
Cattle	78,322	63,323
Hogs	112,745	63,050
Sheep	17,396	20,254

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., Dec. 21:

	Week ended		Dec. 14
	Dec. 21	Dec. 14	
Packers' purch.	50,094	48,697	
Shippers' purch.	34,411	39,859	
Totals	84,505	88,556	

LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, Dec. 21 were reported as shown in the table below:

	CATTLE:	
	None qtd.	None qtd.
Steers, prime	None qtd.	None qtd.
Steers, good	None qtd.	None qtd.
Steers, com'l	None qtd.	None qtd.
Heifers	None qtd.	None qtd.
Cows, util. & com'l	9.25@12.50	9.25@12.50
Cows, can. & cut.	7.50@9.00	7.50@9.00
Bulls, utility	14.00@15.00	14.00@15.00

	CALVES:	
	Good & choice	Com'l & good
Good & choice	\$18.00@20.00	16.00@17.50
Com'l & good	16.00@17.50	14.00@15.50

	HOGS:	
	U.S. 1-3, 180/200	U.S. 1-3, 200/220
U.S. 1-3, 180/200	None qtd.	\$11.50@12.00
U.S. 1-3, 200/220	\$11.50@12.00	9.00 only

LIVESTOCK RECEIPTS

Receipts at 20 markets for the week ended Friday, Dec. 16 with comparisons:

	Cattle		Hogs		Sheep	
	Week to date	Prev. week	Week to date	Prev. week	Week to date	Prev. week
1955	308,000	719,000	148,000			
Same wk. 1954	302,000	742,000	148,000			
1953 to date	14,940,000	22,954,000	8,681,000			
1954 to date	15,365,000	19,816,000	8,361,000			

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Dec. 15:

	Cattle		Hogs		Sheep	
	Los Ang.	N. P'tland.	Los Ang.	N. P'tland.	Los Ang.	N. P'tland.
Los Ang.	11,000	975	3,100	650		
N. P'tland.	2,500	200	3,415	2,350		
San Fran.	1,200	60	1,200	3,000		

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30 2,000
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32 Sheep
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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, December 20, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.S. Yds.	Chicago	Kansas City	Omaha	St. Paul
HOES (Including Bulk of Sales):					
BARROWS & GILTS:					
U.S. No. 1-3:					
120-140 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	\$10.50-11.25	None qtd.	None qtd.	None qtd.	None qtd.
160-180 lbs.	11.00-11.60	\$10.00-12.25	\$10.00-11.40	\$ 9.25-10.75	\$10.00-10.75
180-200 lbs.	11.25-12.00	11.25-12.25	10.75-11.40	10.00-11.25	10.50-11.50
200-220 lbs.	11.25-12.00	10.75-12.25	10.50-11.40	10.00-11.25	10.25-11.50
220-240 lbs.	10.75-12.00	10.25-12.00	10.25-11.25	10.00-11.25	9.75-11.50
240-270 lbs.	10.00-11.10	9.75-10.50	9.50-10.50	9.25-10.25	9.25-11.00
270-300 lbs.	9.50-10.50	9.25-10.00	9.00-10.00	8.75- 9.50	None qtd.
300-330 lbs.	9.25-10.00	None qtd.	None qtd.	None qtd.	None qtd.
330-360 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
Medium:					
160-220 lbs.	None qtd.	None qtd.	None qtd.	7.25-10.00	9.75-10.50
SOWS:					
Choice:					
270-300 lbs.	9.00- 9.25	9.50 only	9.00- 9.25	8.50- 9.25	8.25- 8.50
300-330 lbs.	9.00- 9.25	9.50 only	9.00- 9.25	8.50- 9.25	8.25- 8.50
330-360 lbs.	8.75- 9.25	9.25- 9.50	8.75- 9.25	8.50- 9.25	8.00- 8.25
360-400 lbs.	8.50- 8.75	9.00- 9.50	8.50- 9.00	8.50- 9.25	8.00- 8.25
400-450 lbs.	8.00- 8.75	8.75- 9.25	8.00- 8.50	8.50- 9.25	7.75- 8.00
450-550 lbs.	8.00- 8.50	8.50- 9.00	7.50- 8.00	8.00- 8.50	7.25- 7.75
Medium:					
250-500 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
SLAUGHTER CATTLE & CALVES:					
STEERS:					
Prime:					
700- 900 lbs.	None qtd.	None qtd.	None qtd.	None qtd.	None qtd.
900-1100 lbs.	None qtd.	22.50-24.00	21.50-22.50	21.00-23.00	None qtd.
1100-1300 lbs.	None qtd.	22.00-24.00	21.00-22.00	20.50-22.00	None qtd.
1300-1500 lbs.	None qtd.	22.00-23.50	20.00-21.00	20.00-21.00	None qtd.
Choice:					
700- 900 lbs.	19.00-22.50	19.50-22.50	20.00-21.00	20.00-21.00	None qtd.
900-1100 lbs.	19.00-22.50	19.00-22.25	20.00-21.00	19.00-20.50	20.00-21.50
1100-1300 lbs.	18.75-22.50	18.25-21.25	19.50-21.00	18.50-20.00	19.50-20.50
1300-1500 lbs.	18.00-21.50	17.75-20.50	18.50-20.50	18.00-19.50	18.50-20.00
Good:					
700- 900 lbs.	16.75-19.00	16.25-19.75	18.00-20.00	16.00-18.00	18.00-20.50
900-1100 lbs.	16.50-19.00	15.75-19.25	18.00-20.00	16.00-18.00	18.00-20.00
1100-1300 lbs.	16.00-18.50	15.00-18.50	16.00-18.00	15.00-17.00	16.50-18.50
Commercial,					
all wts.	13.50-17.00	12.25-16.25	13.00-15.00	12.00-15.00	12.00-13.50
Utility,					
all wts.	12.50-13.50	11.00-12.25	11.50-13.00	11.00-12.00	10.00-11.50
HEIFERS:					
Prime:					
600- 800 lbs.	22.00-23.00	None qtd.	None qtd.	None qtd.	None qtd.
800-1000 lbs.	21.50-23.00	21.50-22.25	None qtd.	20.00-21.00	None qtd.
Choice:					
600- 800 lbs.	18.50-22.00	18.50-21.50	18.50-20.00	17.50-19.75	17.50-20.00
800-1000 lbs.	18.00-22.00	18.25-21.50	18.50-20.00	17.50-19.75	17.50-20.00
Good:					
500- 700 lbs.	15.00-18.50	15.00-18.50	16.00-17.50	15.00-17.00	15.00-17.00
700- 900 lbs.	14.50-18.50	15.00-18.50	16.00-17.50	15.00-17.00	15.00-17.00
Commercial,					
all wts.	12.50-15.00	11.75-15.00	13.00-15.00	11.25-15.00	12.00-13.50
Utility,					
all wts.	9.50-12.50	10.50-11.75	11.00-13.00	10.00-11.25	10.00-11.50
COWS:					
Commercial,					
all wts.	10.75-12.00	10.50-11.75	10.50-11.50	10.00-11.00	11.00-12.00
Utility,					
all wts.	9.50-10.75	10.00-10.75	9.50-10.50	9.00-10.00	10.00-11.00
Can. & cut.,					
all wts.	7.00- 9.50	8.25-10.25	8.00- 9.50	7.75- 9.00	7.50- 9.50
BULLS (Yrls. Excl.) All Weights:					
Good	10.50-11.00	10.50-13.50	None qtd.	12.00-12.50	12.00-13.00
Commercial	13.00-14.00	14.50-15.50	12.00-13.00	13.50-14.00	12.00-13.00
Utility	11.50-13.00	13.00-14.50	11.00-12.00	12.50-13.50	13.00-15.00
Cutter	9.50-11.50	11.50-13.00	None qtd.	11.00-12.50	13.00-15.00
VEALERS, All Weights:					
Ch. & pr.	23.00-30.00	23.00-26.00	20.00-22.00	20.00-23.00	22.00-25.00
Com'l & gd.	15.00-23.00	15.00-23.00	13.00-20.00	15.00-20.00	15.00-20.00
CALVES (500 Lbs. Down):					
Ch. & pr.	18.00-20.00	16.00-19.00	16.00-18.00	15.00-18.00	16.00-18.00
Com'l & gd.	13.00-18.00	12.00-16.00	11.00-16.00	12.00-15.00	14.00-16.00
SHEEP & LAMBS:					
LAMBS (110 Lbs. Down):					
Ch. & pr.	17.25-17.75	17.50-18.75	17.00-17.25	17.00-17.50	17.25-17.50
Gd. & ch.	16.00-17.25	16.75-17.75	16.00-17.00	16.25-17.00	17.00-17.25
LAMBS (105 Lbs. Down) (Shorn):					
Ch. & pr.	16.75-17.50	17.00-18.00	16.00-17.00	17.00-17.50	17.00-17.50
Gd. & ch.	15.00-16.75	16.25-17.25	15.00-16.00	16.00-17.00	16.00-17.00
EWES:					
Gd. & ch.	4.00- 5.00	5.00- 6.50	4.00- 5.00	4.00- 5.00	4.00- 5.50
Cull & util.	3.00- 4.00	4.25- 5.00	3.00-	3.50- 4.00	3.00- 4.00

NOTE: Cattle and sheep prices at N.S. Yards, Kansas City and Omaha as of December 19.

REINFORCED SOCKETS* for MAXIMUM STRENGTH

Ingersoll Stainless Sanitary SHOVELS and SCOOPS

Stand up where others fail

Extra strong! Absolutely sanitary! The only 100% stainless steel shovels and scoops with reinforced sockets to withstand hardest use. Especially designed for meat and food plants — with smooth closed back, seamless welding throughout. Priced right. Your best buy—by far.

- Exclusive reinforced socket
- 100% stainless steel —seamless welds
- Satin-smooth finish —easy to clean
- Balanced for easier handling, less fatigue
- Wide, natural-grip handle —maximum comfort

REALLY SANITARY!
Smooth closed back. Strong steel pad electrically welded to back of base. No crevices to catch food particles. Easy to sterilize.

AVAILABLE FOR PROMPT DELIVERY

Write, wire or phone for prices

Ingersoll

STEEL DIVISION



BORG-WARNER CORPORATION
New Castle, Indiana

Also makers of high carbon, heat treated shovels, spades and scoops

SQUARE POINT SHOVEL
(No. 2 and No. 4)



ROUND POINT SCOOP (No. 2)



SQUARE POINT SCOOP (No. 2 and No. 6)



PATENT APPLIED FOR



If you buy — or sell in the Manufacturing Meat Industry

Direct mail advertising can help you do a better job

Use the N-P direct mail service, a complete service for the manufacturing and distribution of promotion material through the mail including:

Printing and reproduction service for all types of direct mail . . . reprints, letters, circulars, reply cards and other literature. Complete addressing and mailing service using Provisioner guaranteed lists which insure maximum effectiveness for your direct mail advertising.

Let the Provisioner handle your mailings. You will save time, trouble, confusion and money. And, you will eliminate the troublesome and tedious job of compiling and maintaining your own lists.

National, regional or selective mailings to packers, sausage manufacturers and renderers. Write or ask now for cost and detailed information.

THE NATIONAL PROVISIONER

15 WEST HURON STREET

CHICAGO 10, ILLINOIS

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$4.50; additional words, 20c each. "Position Wanted," special rate: minimum 20 words, \$3.00; additional words, 20c each. Count address or box numbers as 8 words. Headlines 75c extra. Listing advertisements 75c per line. Displayed \$9.00 per inch. Contract rates on request.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

POSITION WANTED

SAUSAGE FOREMAN: Will locate anywhere. Age 48, 28 years' experience in sausage manufacturing, loaves, smoked and cured meats. Extensive experience in packaged lunch meats. Complete knowledge of costs, modern methods and ingredients. Practical and efficient. Available after first of year. Experience includes both large and small plants. W-482, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

RENDERING PLANT SUPERVISOR: Know all phases of dry rendering, engineering, maintenance and operations. Prefer location in the east. 10 years' experience. W-470, THE NATIONAL PROVISIONER, 18 E. 41st St., New York 17, N. Y.

PRACTICAL PLANT SUPERINTENDENT

Experience covers hog and beef killing, cutting, curing, processing, rendering, manufacturing and general plant operations including mechanical maintenance, handling of labor problems and costs. Prefer medium sized plant. Presently employed as plant superintendent and can supply satisfactory references as well as reason for desiring change.

W-476, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

HELP WANTED

PORK MANAGER and SAUSAGE MANAGER

Rapidly growing young company at the gateway of the great southwest, wants two alert, young product men. One to manage our pork provision department, regulate production, promote sales, help develop new packages, and the other to head up our sausage department, same job. Particular interest in pre-packaging. These are real opportunities for the right men who want to grow with the business. Prefer men with at least 5 to 7 years' experience, and with plenty of imagination. Write age, experience, etc. to Box W-465, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SUPERINTENDENT: To take full charge of upper midwest beef killing operation. Excellent opportunity for right man. Write fully, giving experience, age, and salary desired. All replies confidential. W-471, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WORKING FOREMAN

Wanted for beef and calf killing floor in the middle west, but not metropolitan area. W-473, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER

Capable of making time and motion studies to set up ratings, standards and incentives. Experience in organizing entire industrial engineering department. Give experience, education, age and salary expected in first letter. Application will be held in strict confidence. W-474, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ENGINEER

We have an opening for an assistant to our plant engineer, to take charge of our maintenance department. This is an excellent opportunity for a young ambitious man. Applicants should have an engineering degree and packing house experience. Reply in confidence to Box W-465, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

TIME STUDY ENGINEER: Experienced in the meat industry, large eastern packing house, affiliated with an aggressive, nationally known meat packing company. Salary according to experience and ability. Good opportunity for young man interested in future. W-472, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BUTCHER: Good all around butcher wanted. Must be able to work at killing cattle and hogs, curing and hog cutting departments. This is a high paying job with chance for advancement. LOGAN PACKING CO., Bellefontaine, Ohio.

HELP WANTED

WANTED: Experienced sausage maker. All-around man. State experience, salary required and age, in first letter. BENAK PROVISION CO., 1224 South 20th Street, Omaha 2, Nebraska.

SALESMAN and HOUSE GRADER: Wanted for Philadelphia area beef slaughterer. Good future for right man. W-475, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

AGGRESSIVE INDUSTRIAL ENGINEER

Man wanted who is experienced in meat packing and sausage operations, to make time studies, ratings and set-up standards usable for incentive plans. Prefer married man 30-40 years old, capable of becoming part of management. Give experience, education, marital status and expected salary, in first answer. Your application will be held confidential.

W-477, THE NATIONAL PROVISIONER
15 W. Huron St. Chicago 10, Ill.

PROVISION MANAGER

Our plant expansion gives opportunity for young man from a provision desk who knows the trade and has ambition to work into management. Excellent opportunity for the right man. Give age, experience and salary expected in first letter. Application will be held in strict confidence. W-479, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED: FOR SOUTH FLORIDA LOCATION: Experienced sliced bacon supervisor, good salary. All replies will be held in strict confidence. Write Box W-480, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PURCHASING AGENT

Wanted to take charge of meat, grain and supplies. Purchasing for canning and meat processing company located in Chicago. W-481, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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Classified
Box Number.

ADVANCE.

All-around
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CO., 1224
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Wanted for
Good future
ONAL PRO-
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